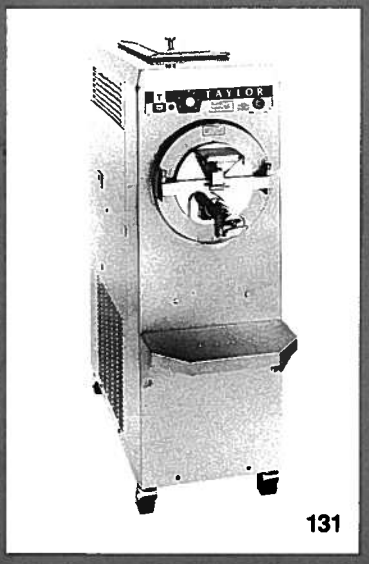
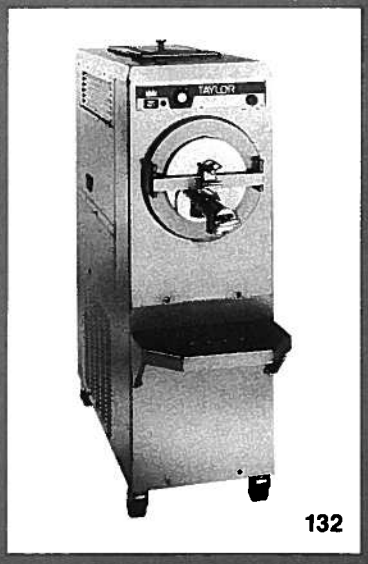
OPERATOR'S MANUAL

TAYLOR

Batch Ice Cream Freezers





TAYLOR®
ROCKTON, ILLINOIS 61072

Taylor Distributor: _____

Address: _____

Phone: _____

Service: _____

Parts: _____

Date of Installation: _____

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Service to Keep You Serving . . . . . Inside Back Cover

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To the Installer

WATER CONNECTIONS (Water Cooled Units Only)

An adequate cold water supply must be provided with a hand shut-off valve. On the underside rear of the base pan, two 3/8" I.P.S. (for single-head units) or two 1/2" I.P.S. (for double-head units) water connections for inlet and outlet have been provided for easy hook-up. 1/2" inside diameter water lines should be connected to the machine. (Flexible lines are recommended, if local codes permit.) Depending on local water conditions, it may be advisable to install a water strainer to prevent foreign substances from clogging the automatic water valve. There will be only one water "in" and one water "out" connection for both single-head and double-head units. DO NOT install a hand shut-off valve on the water "out" line! Water should always flow in this order: first, through the automatic water valve; second, through the condenser; and third, through the outlet fitting; to an **open trap drain**.

AIR COOLED UNITS

Air cooled units require a minimum of 3" (7.6 cm) of clearance around **all** sides of the freezer to allow for adequate air flow across the condenser(s). Failure to allow adequate clearance can reduce the refrigeration capacity of the freezer and possibly cause permanent damage to the compressor.

ELECTRICAL CONNECTIONS

Each freezer requires one power supply for each data plate. Check the data plate(s) on the freezer for fuse, wire ampacity and electrical specifications. Refer to the wiring diagram, provided inside of the electrical box, for proper power connections.

This equipment is intended to be installed in accordance with the National Electrical Code (NEC), NFPA 70. The purpose of this code is the practical safeguarding of persons and property from hazards arising from the use of electricity. This code contains provisions considered necessary for safety. Compliance therewith and proper maintenance will result in an installation essentially free from hazard!

CAUTION: THIS EQUIPMENT MUST BE PROPERLY GROUNDED! FAILURE TO DO SO CAN RESULT IN SEVERE PERSONAL INJURY FROM ELECTRICAL SHOCK!

Beater rotation must be clockwise as viewed looking into the barrel of any model freezer.

To correct rotation on a three-phase unit, interchange any two incoming power supply lines at freezer main terminal block only.

To correct rotation on a single-phase unit, change the leads inside the beater motor. (Follow diagram printed on motor.)

CAUTION: Models 121, 126, 131, and 132 batch freezers utilize a two-speed gear reducer. Regardless of beater motor rotation, the beater will always turn clockwise, but **you** must determine the beater speed. The beater must turn slow in "AUTO" and fast in "EJECT."

Electrical connections are made directly to the terminal block provided under the left side panel in the middle of the freezer.

To the Operator

The freezer you have purchased has been carefully engineered and manufactured to give you dependable operation. The Taylor Company batch models covered in this manual consist of the following: 121, 126, 131, and 132.

These units, when properly operated and cared for, will produce a consistent quality product. Like all mechanical products, they will require cleaning and maintenance. A minimum amount of care and attention is necessary if the operating procedures outlined in this manual are followed closely.

This Operator's Manual should be read before operating or performing any maintenance on your equipment.

Your Taylor freezer will NOT eventually compensate and correct for any errors during the set-up or filling operations. Thus, the initial assembly and priming procedures are of extreme importance. It is strongly recommended that personnel responsible for the equipment's operation, both assembly and disassembly, sit down together and go through these procedures in order to be properly trained and to make sure that no misunderstandings exist.

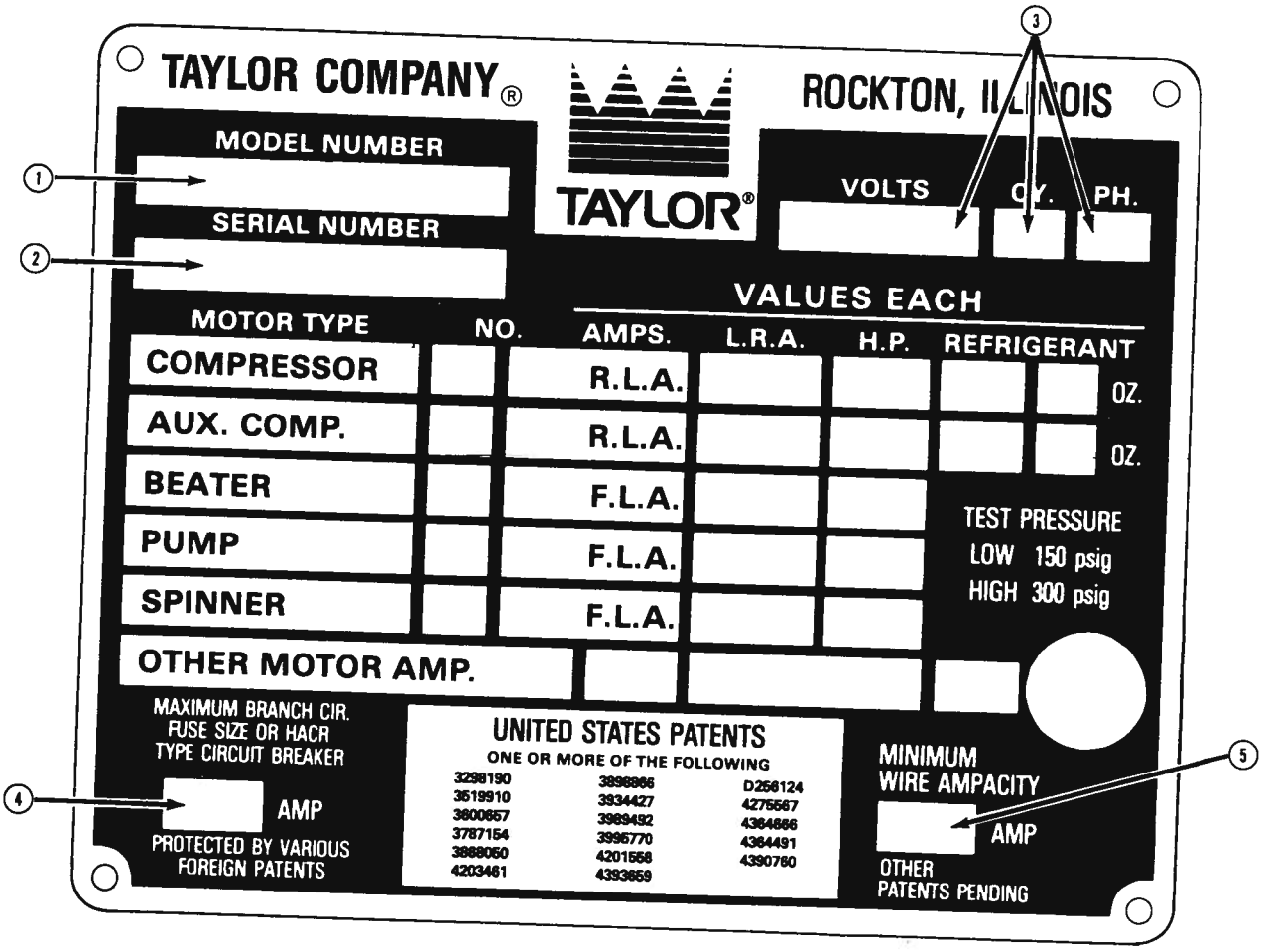
In the event you should require technical assistance, please contact your local authorized Taylor Distributor.

Data Plate

The freezer data plate provides necessary information that the operator should record and refer to when this information is requested by:

A. Electrician
B. Service Technician
C. Parts Manager for service parts
D. Warranty status

The data plate is located on the rear panel of the freezer.



Complete for quick reference when this information is requested:

1. Model Number: _____
2. Serial Number: _____
3. Electrical Specs: Voltage _____ Cycle _____
   Phase _____
4. Maximum Fuse Size: _____ Amps
5. Minimum Wire Ampacity: _____ Amps

Safety

We at Taylor Company are deeply concerned about the safety of the operator when he or she comes in contact with the freezer and its parts. Taylor has gone to extreme efforts to design and manufacture built-in safety features to protect both you and the service technician. As an example, warning labels have been attached to the freezer to further point out safety precautions to the operator.

To Operate Safely:

DO NOT operate the freezer without reading this **operator's manual.**

DO NOT operate the freezer unless it is properly grounded.

DO NOT attempt any repairs unless the main power supply to the freezer has been disconnected. Contact your local Taylor Distributor for authorized service.

DO NOT allow untrained personnel to operate this machine. Failure to follow this instruction may result in severe personal injury to fingers or hands from hazardous moving parts.

DO NOT operate the freezer with larger fuses than specified on the freezer data plate. Consult your electrician.

DO NOT operate the freezer unless all service panels and access doors are restrained with screws.

DO NOT obstruct air intake and discharge openings: 3" (7.6 cm) minimum air space on front, rear, and sides.

DO NOT put objects or fingers in any fill or discharge openings.

DO NOT remove door, beater, or blades unless the control switch is in the OFF position.

DO NOT operate the freezer unless the freezer door is secured over the freezing cylinder.

Taylor Company® Warranty

A warranty card is shipped with every new freezer that leaves the Factory. The warranty card is packed in an envelope which also contains this operator's manual. To put this warranty into effect, please fill out the top portion and return it (no postage necessary if mailed in the United States) to Taylor Company as soon as your freezer is installed. KEEP THE BOTTOM PORTION FOR YOUR RECORDS. Refer to the warranty card and the warranty classifications listed in the parts list at the back of this manual when service is performed on your freezer.

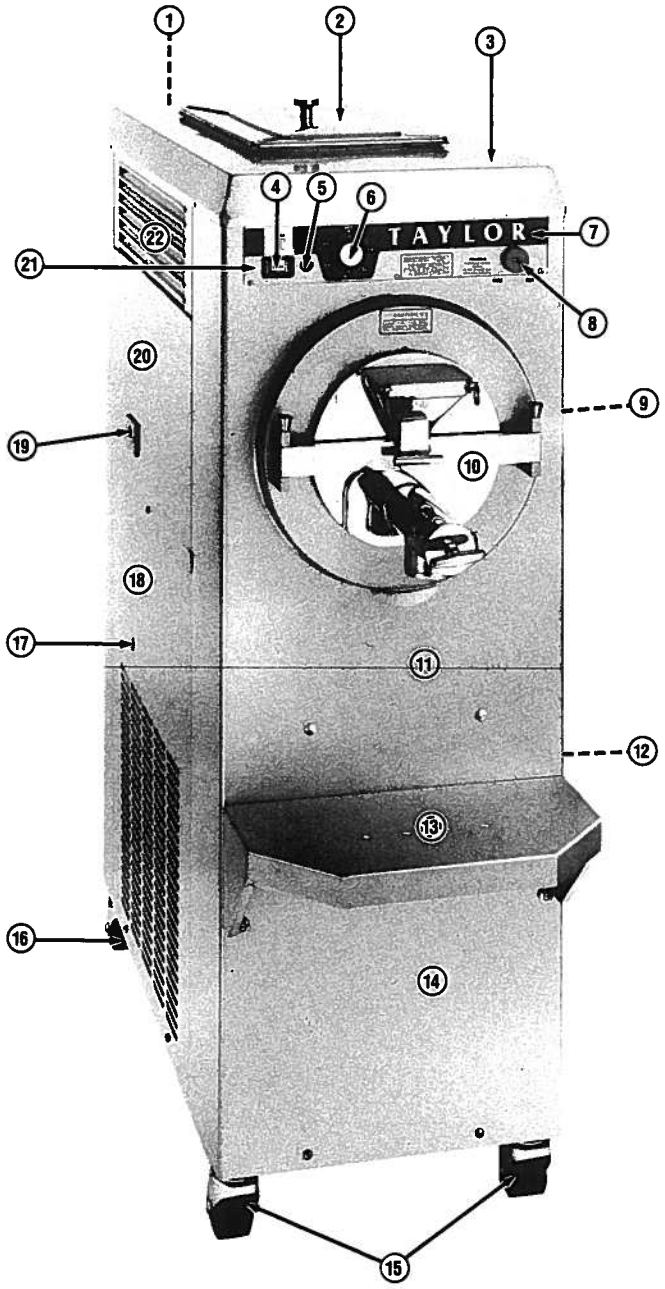
It is strongly recommended that the operator take the necessary time to carefully read through the complete warranty information contained in the warranty card. Any questions or unclear statements found within the card should be made clear to you upon delivery of the freezer. Thoroughly understand your warranty protection before you begin operation.

Taylor Company stands behind the quality of design and manufacturing that is put into every model we make. . . more so than anyone else in the industry. The Taylor Company Warranty is a strong example of this and exemplifies how important we feel it is to keep you a satisfied and proud owner of a Taylor freezer.

For any questions pertaining to the Taylor Warranty, please contact your authorized Taylor Distributor or Taylor Company, Rockton, Illinois 61072.

Controls and Panels

Model 121

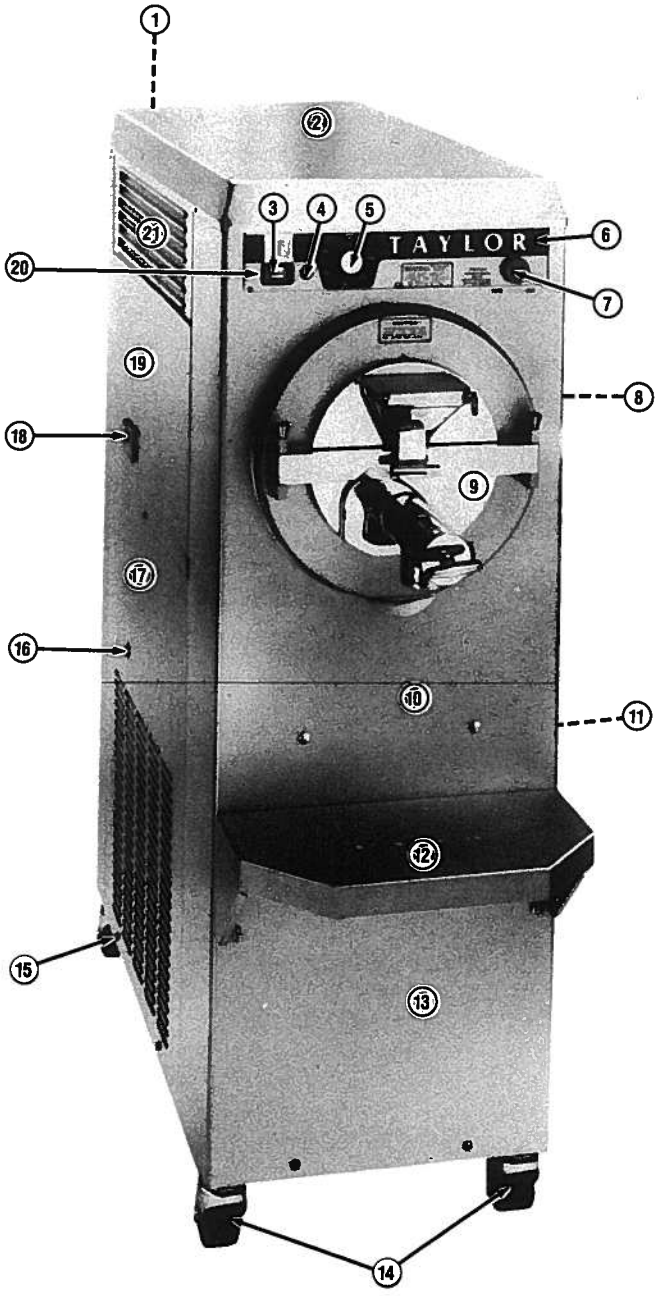


Item	Description	Part No.
1	Rear Panel	031749
2	Mix Hopper Cover	030312
3	Hood Assembly	X31900
4	Control Switch*	014237
5	Dial Light*	014118
6	Interval Timer*	030324-
7	Decorative Decal	031748-60
8	Temperature Control*	012724
9	Right Upper Side Panel	031899
10	Freezer Door Assembly	X30077-SP
11	Upper Front Panel Assembly	X31881
12	Right Lower Side Panel Assembly	X26597
13	Adjustable Shelf	031753
14	Lower Front Panel	032596
15	Locking Swivel Caster	030307
16	Swivel Caster	021279
17	Overload Block Relay (Reset Button)*	014394-
18	Left Lower Side Panel	031897
19	Rear Drip Tray	027503
20	Left Upper Side Panel	031898
21	Front Switch Cover	031747
22	Side Louver	019566

*See page 20 for more detailed information.

Controls and Panels

Model 126

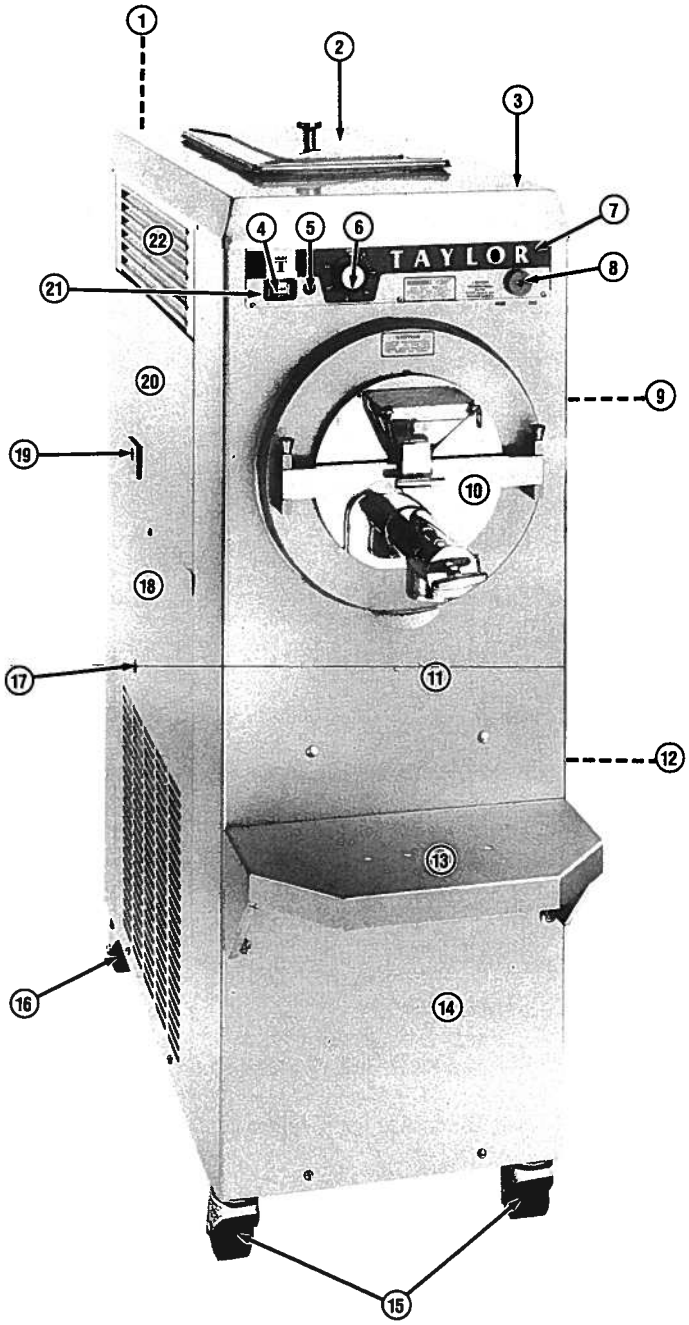


Item	Description	Part No.
1	Rear Panel	031749
2	Hood Assembly	X31941
3	Control Switch*	014237
4	Dial Light*	014118
5	Interval Timer*	030324-
6	Decorative Decal	031748-60
7	Temperature Control*	012724
8	Right Upper Side Panel	031899
9	Freezer Door Assembly	X30077-SP
10	Upper Front Panel Assembly	X31881
11	Right Lower Side Panel Assembly	X26597
12	Adjustable Shelf	031753
13	Lower Front Panel	032596
14	Locking Swivel Caster	030307
15	Swivel Caster	021279
16	Overload Block Relay (Reset Button)*	014394-
17	Left Lower Side Panel Assembly	X31896
18	Rear Drip Tray	027503
19	Left Upper Side Panel	031898
20	Front Switch Cover	031747
21	Side Louver	019566

*See page 20 for more detailed information.

Controls and Panels

Model 131

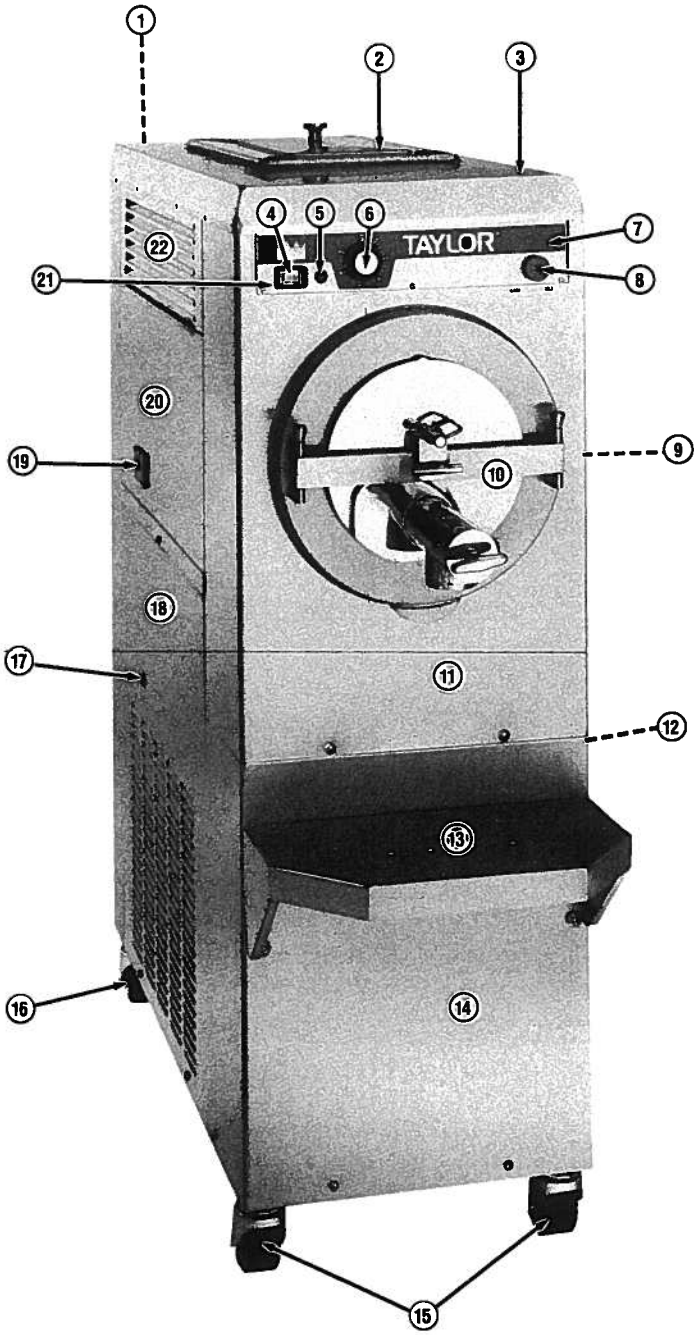


Item	Description	Part No.
1	Rear Panel	031749
2	Mix Hopper Cover Assembly	X15936
3	Hood	031750
4	Control Switch*	014237
5	Dial Light*	014118
6	Interval Timer*	030324-
7	Decorative Decal	031748-60
8	Temperature Control*	012724
9	Right Upper Side Panel	031752
10	Freezer Door Assembly	X30077-SP
11	Upper Front Panel Assembly	X31668
12	Right Lower Side Panel Assembly	X26597
13	Adjustable Shelf	031753
14	Lower Front Panel	033764
15	Locking Swivel Caster	030307
16	Swivel Caster	021279
17	Overload Block Relay (Reset Button)*	014394-
18	Left Lower Side Panel Assembly	X31739
19	Rear Drip Tray	027503
20	Left Upper Side Panel	031751
21	Front Switch Cover	031747
22	Side Louver	019566

*See page 20 for more detailed information.

Controls and Panels

Model 132

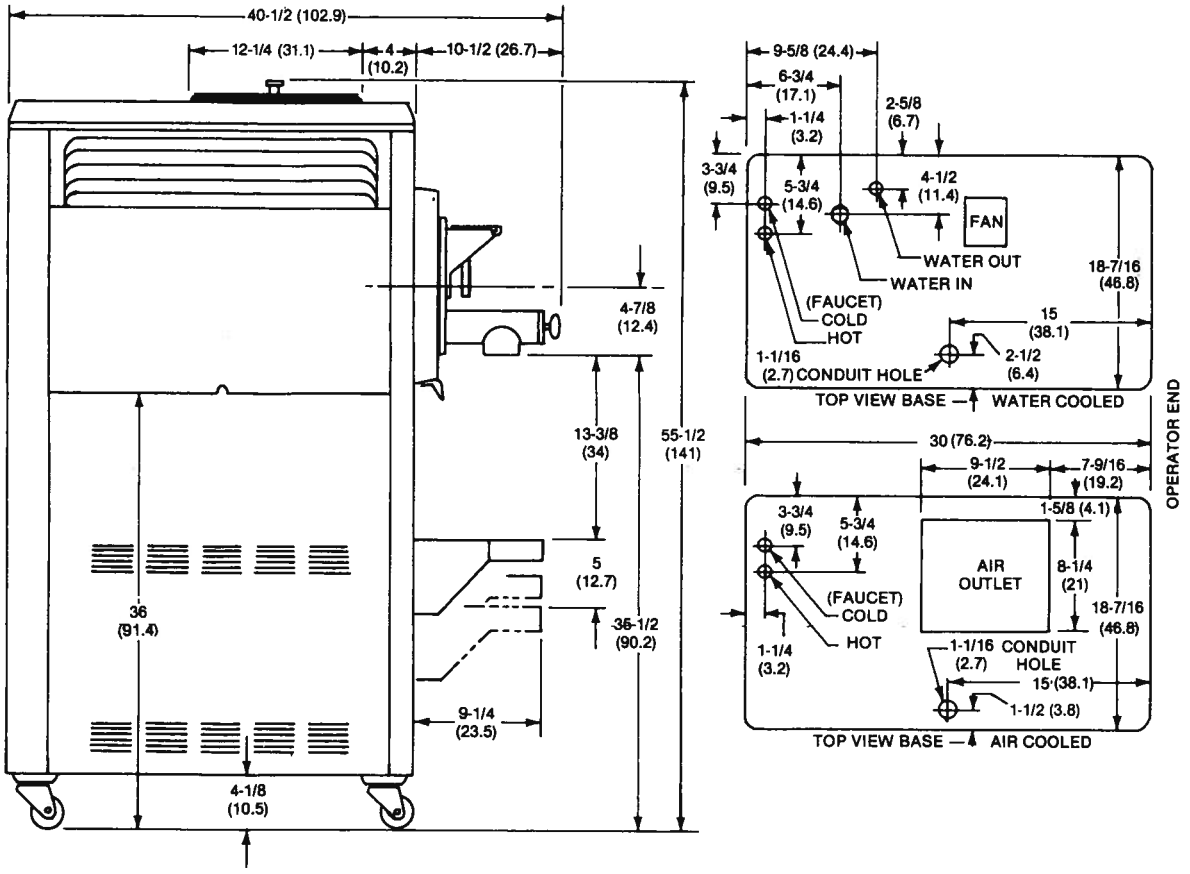


Item	Description	Part No.
1	Rear Panel	031749
2	Mix Hopper Cover Assembly	X15936
3	Hood	031750
4	Control Switch*	014237
5	Dial Light*	014118
6	Interval Timer*	030324-
7	Decorative Decal	031748-60
8	Temperature Control*	012724
9	Right Upper Side Panel	031752
10	Freezer Door Assembly	X33155
11	Upper Front Panel Assembly	X31668
12	Right Lower Side Panel Assembly	X26597
13	Adjustable Shelf	031753
14	Lower Front Panel	033764
15	Locking Swivel Caster	030307
16	Swivel Caster	021279
17	Overload Block Relay (Reset Button)*	014394-
18	Left Lower Side Panel Assembly	X31739
19	Rear Drip Tray	027503
20	Left Upper Side Panel	031751
21	Front Switch Cover	031747
22	Side Louver	019566

*See page 20 for more detailed information.

Specifications

Model 121



(Figures in parentheses indicate centimeters.)

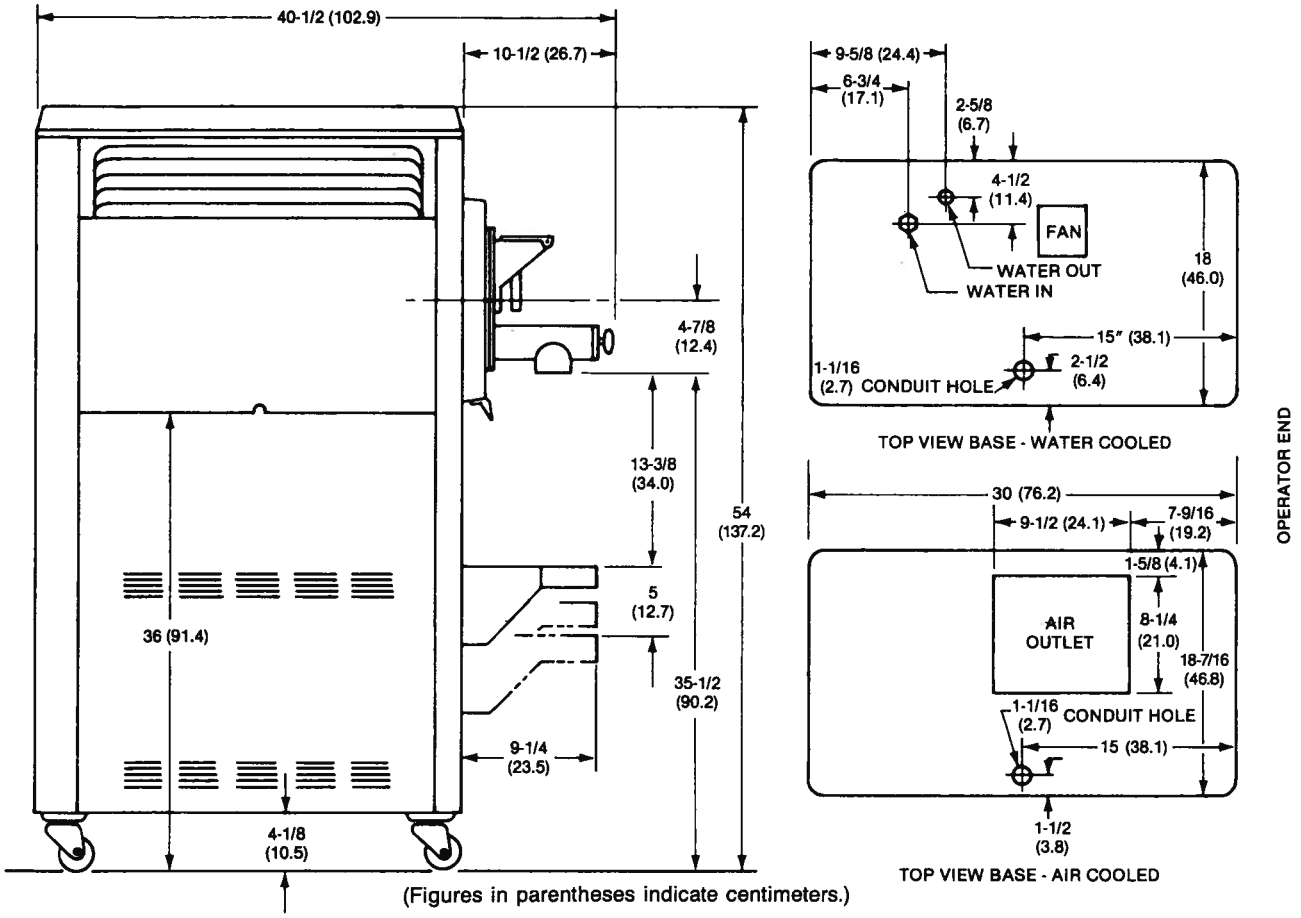
- **FREEZING CYLINDER.** One; 10 quart (9.5 liter) capacity.
- **MIX HOPPER.** One; 8 quart (7.6 liter) capacity.
- **BEATER MOTOR.** One; 3 hp.
- **REFRIGERATION UNIT.** One; approximately 12,500 btu/hr compressor. Refrigerant 502.
- **ELECTRICAL.** Standard is 208/230-60-1 or 208/230-60-3; however, other electrical characteristics are available. Each unit requires electrical service* — Single Phase Maximum Fuse Size: 45 Amps. Minimum Wire Ampacity: 35A. Three Phase Maximum Fuse Size: 25 Amps. Minimum Wire Ampacity: 21A.
- **AIR COOLED.** Clearance: 3″ (7.6 cm) around all sides.
- **WATER COOLED.** Water inlet and drain connections under side of base 3/8″ FPT.
- **DIMENSIONS.** Width: 18-7/16″ (46.8 cm). Depth: 40-1/2″ (102.9 cm). Height: 55-1/2″ (141.0 cm). Floor clearance: 4-1/8″ (10.5 cm) mounted on standard casters or legs.
- **APPROXIMATE WEIGHTS.** Net: 485 lbs. (220.0 Kgs.). Crated: 575 lbs. (260.8 Kgs.) 54.8 cu. ft. (1.5 cu.m.).

***For exact electrical information, always refer to the data plate of the unit.**

Availability and specifications subject to change without notice.

Specifications

Model 126



(Figures in parentheses indicate centimeters.)

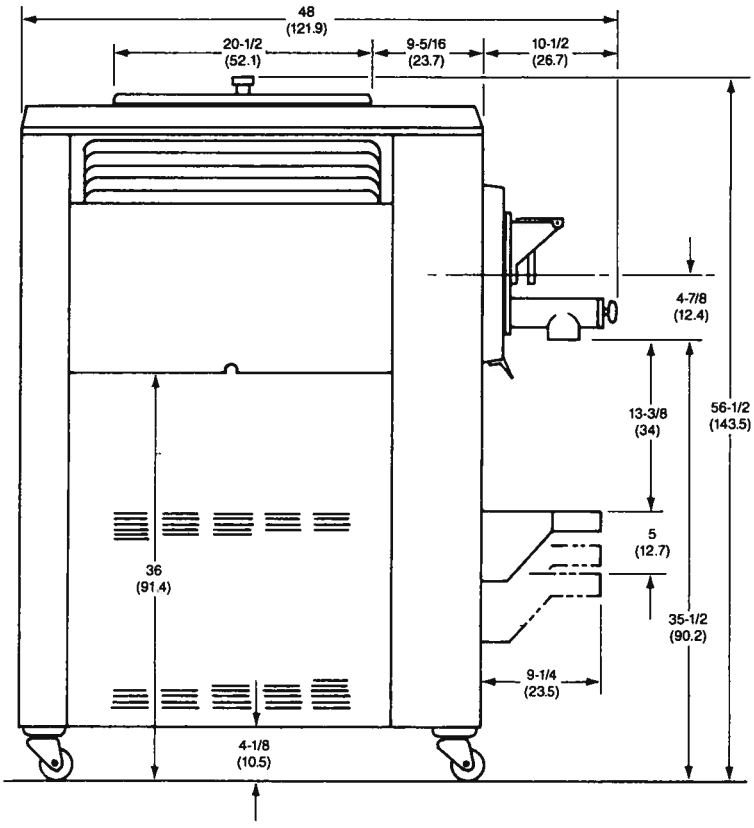
- **FREEZING CYLINDER.** One; 10 quart (9.5 liter) capacity.
- **BEATER MOTOR.** One; 3 hp.
- **REFRIGERATION UNIT.** One; approximately 12,500 btu/hr compressor. Refrigerant 502.
- **ELECTRICAL.** Standard is 208/230-60-1 or 208/230-60-3; however, other electrical characteristics are available. Each unit requires electrical service* — Single Phase Maximum Fuse Size: 45 Amps. Minimum Wire Ampacity: 35A. Three Phase Maximum Fuse Size: 25 Amps. Minimum Wire Ampacity: 21A.
- **AIR COOLED.** Clearance: 3" (7.6 cm) around all sides.
- **WATER COOLED.** Water inlet and drain connections under side of base 3/8" FPT.
- **DIMENSIONS.** Width: 18-7/16" (46.8 cm). Depth: 40-1/2" (102.9 cm). Height: 54" (137.2 cm). Floor clearance: 4-1/8" (10.5 cm) mounted on standard casters or legs.
- **APPROXIMATE WEIGHTS.** Net: 430 lbs. (195.0 Kgs.). Crated: 540 lbs. (244.9 Kgs.) 54.8 cu. ft. (1.5 cu.m.).

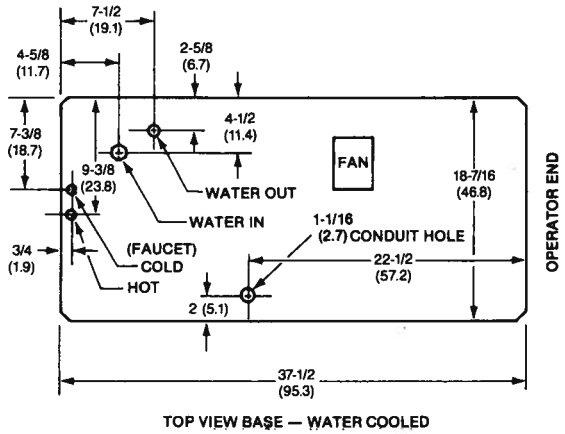
***For exact electrical information, always refer to the data plate of the unit.**

Availability and specifications subject to change without notice.

Specifications

Model 131





TOP VIEW BASE — WATER COOLED

(Figures in parentheses indicate centimeters.)

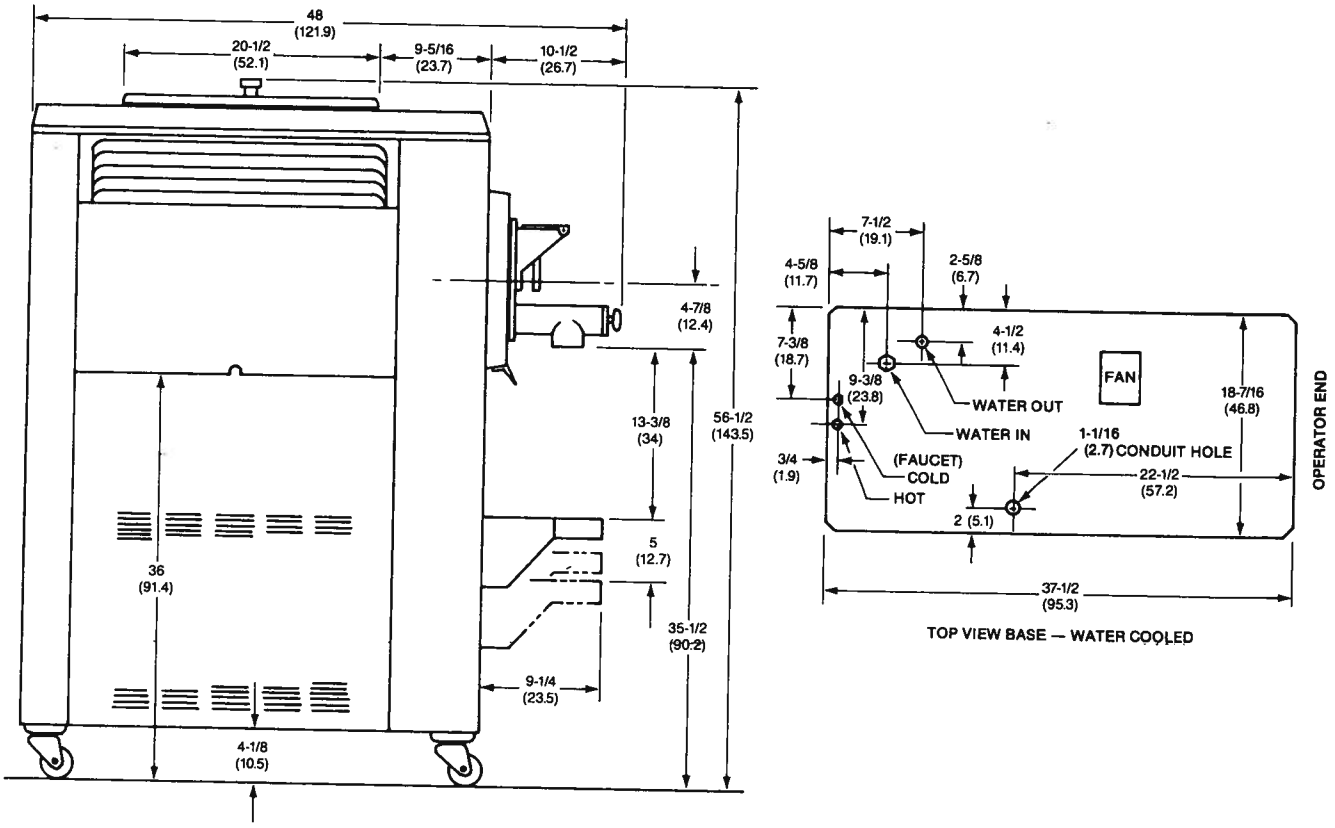
- **FREEZING CYLINDER.** One; 20 quart (18.9 liter) capacity.
- **MIX HOPPER.** One; 20 quart (18.9 liter) capacity.
- **BEATER MOTOR.** One; 3 hp.
- **REFRIGERATION UNIT.** One; approximately 17,000 btu/hr compressor. Refrigerant 12.
- **ELECTRICAL.** Standard is 208/230-60-3; however, other electrical characteristics are available. Each unit requires electrical service* — Three Phase Maximum Fuse Size: 45 Amps. Minimum Wire Ampacity: 32A.
- **AIR COOLED.** Clearance: 3″ (7.6 cm) around all sides.
- **WATER COOLED.** Water inlet and drain connections under side of base 3/8″ FPT.
- **DIMENSIONS.** Width: 18-7/16″ (46.8 cm). Depth: 48″ (121.9 cm). Height: 56-1/2″ (143.5 cm). Floor clearance: 4-1/8″ (10.5 cm) mounted on standard casters or legs.
- **APPROXIMATE WEIGHTS.** Net: 610 lbs. (276.7 Kgs.). Crated: 720 lbs. (326.6 Kgs.) 54.8 cu. ft. (1.5 cu.m.).

***For exact electrical information, always refer to the data plate of the unit.**

Availability and specifications subject to change without notice.

Specifications

Model 132



(Figures in parentheses indicate centimeters.)

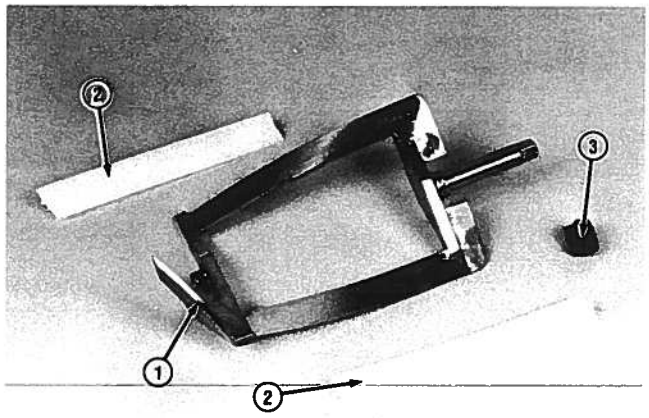
- **FREEZING CYLINDER.** One; 20 quart (18.9 liter) capacity.
- **MIX HOPPER.** One; 20 quart (18.9 liter) capacity.
- **BEATER MOTOR.** One; 5 hp.
- **REFRIGERATION UNIT.** One; approximately 17,000 btu/hr compressor. Refrigerant 12.
- **ELECTRICAL.** Standard is 208/230-60-3; however, other electrical characteristics are available. Each unit requires electrical service* — Three Phase Maximum Fuse Size: 50 Amps. Minimum Wire Ampacity: 37A.
- **AIR COOLED.** Clearance: 3″ (7.6 cm) around all sides.
- **WATER COOLED.** Water inlet and drain connections under side of base 3/8″ FPT.
- **DIMENSIONS.** Width: 18-7/16″ (46.8 cm). Depth: 48″ (121.9 cm). Height: 56-1/2″ (143.5 cm). Floor clearance: 4-1/8″ (10.5 cm) mounted on standard casters or legs.
- **APPROXIMATE WEIGHTS.** Net: 645 lbs. (292.6 Kgs.). Crated: 735 lbs. (333.4 Kgs.) 54.8 cu. ft. (1.5 cu.m.).

***For exact electrical information, always refer to the data plate of the unit.**

Availability and specifications subject to change without notice.

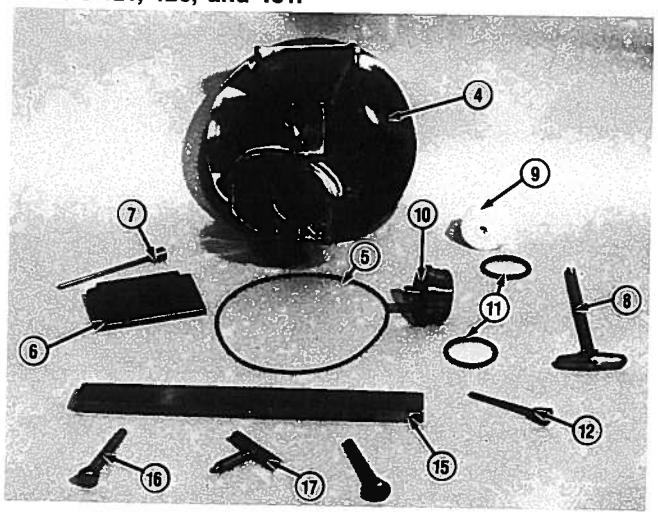
Operator Parts Identification

ITEM	DESCRIPTION	FUNCTION
1	Beater Assembly	Turns inside freezing cylinder to blend air and mix and eject product. The beater should turn clockwise when observed from the operator's end. Drives scraper blades.
2	Scraper Blades	To scrape frozen product off inside wall of freezing cylinder.
3	Seal	Provides seal between beater assembly and rear shell bearing. Must be lubricated properly.

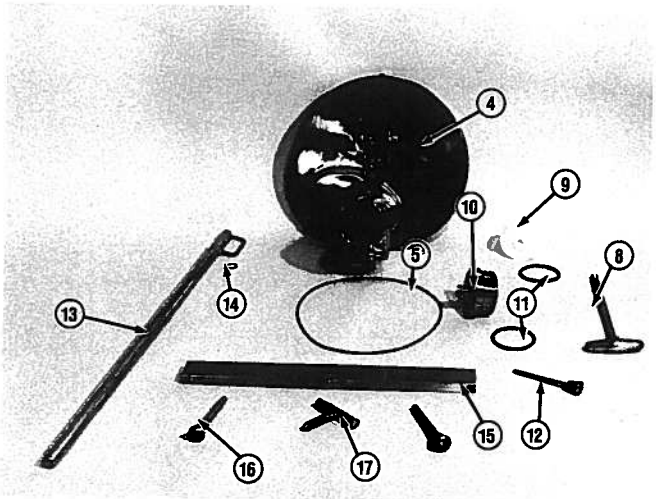


ITEM	DESCRIPTION	FUNCTION
4	Freezer Door Assembly	Covers the open end of the freezing cylinder and provides a port for frozen mix to be ejected. Available in knife-type or spout-type.
5	O-Ring (Freezer Door)	Provides a seal between the freezer door and the freezing cylinder. Must be lubricated properly.
6	Cover Cap	Covers opening in freezer door where fruits and nuts may be added.
7	Pivot Pin Assembly	Secures cover cap on freezer door.
8	Draw Rod Assembly	Holds valve piston and bearing holder. Opens and closes ejection port.
9	Valve Piston	Seals product flow from the ejection port.
10	Bearing Holder Assembly	Seals against product leakage from spout and has latch to lock draw rod assembly in place.
11	O-Ring (Valve Piston and Bearing Holder	Provides seal in valve body between freezing cylinder and ejection port.
12	Pivot Pin Assembly	Secures draw rod assembly in freezer door.
13	Baffle Rod Assembly	Helps blend product in freezing cylinder.
14	O-Ring (Baffle Rod)	Seals baffle rod in freezer door. Must be lubricated properly.
15	Cross Bar	Positions freezer door over freezing cylinder
16	Hinge Pin Assembly	Fastens the cross bar to the front of the freezing cylinder.
17	Cross Bar Screw	Tightening mechanism to secure the cross bar to freezer door.

Models 121, 126, and 131:

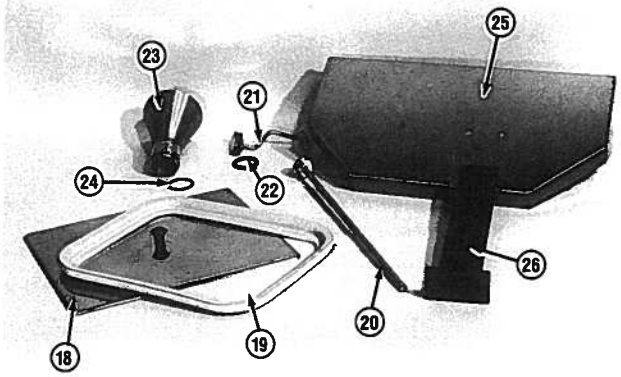


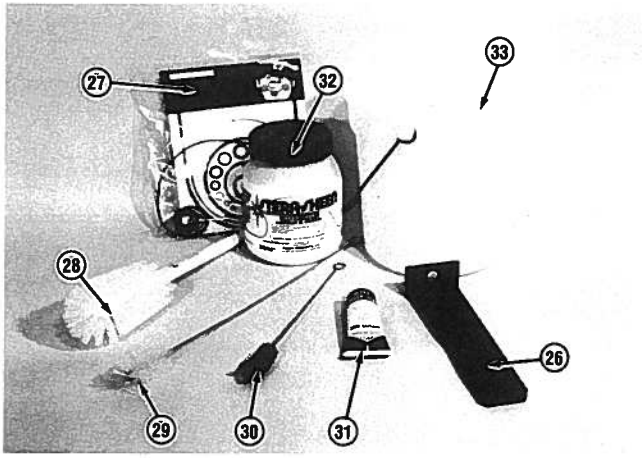
Model 132:



Accessories

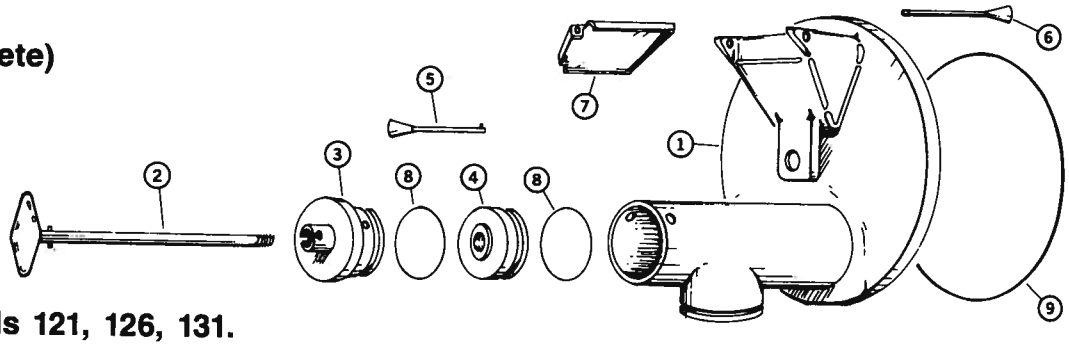
ITEM	DESCRIPTION	FUNCTION
18	Mix Hopper Cover	Covers the mix hopper to prevent debris from getting into the mix. (Used on Models 121, 131 and 132 only.)
19	Gasket (Mix Hopper)	Seals the area around the mix hopper and cover. (Used on Models 121, 131 and 132 only.)
20	Hopper Plunger Assembly	Device used to force ingredients down into funnel in the hopper. (Used on Models 121, 131 and 132 only.)
21	Freezer Door Plunger	Device used to prevent mix from backing up fill spout in freezer door during refrigeration process. (Used on Models 121, 126 and 131 only.)
22	O-Ring (Plunger)	Provides seal and cushion for plunger in fill spout. Must be lubricated properly. (Used on Models 121, 126 and 131 only.)
23	Funnel	Utensil used to aid in pouring ingredients into the freezing cylinder from the mix hopper. (Used on Models 121, 131 and 132 only.)
24	O-Ring (Funnel)	Provides seal around funnel and mix inlet hole. (Used on Models 121, 131 and 132 only.)
25	Adjustable Shelf	Holds container when product is ejected.
26	Rear Drip Tray	Collects any mix leakage from rear shell bearing. (Must be checked daily.)
27	Tune-Up Kit Assembly	Kit that contains wear items for freezer that need to be replaced every three months.
28	White Bristle Brush, 3″ x 7″	Use: Mix hopper.
29	White Bristle Brush, 1½″ x 2″	Use: Mix inlet hole.
30	Black Bristle Brush, 1″ x 2″	Use: Rear shell bearing.
31	Taylor Lube	Approved lubricant for lubricating freezer parts.
32	Stera-Sheen	Approved cleaner/sanitizer for cleaning and sanitizing freezer.
33	Pail (10 quart - 9.5 liter)	Used when cleaning and sanitizing freezer.





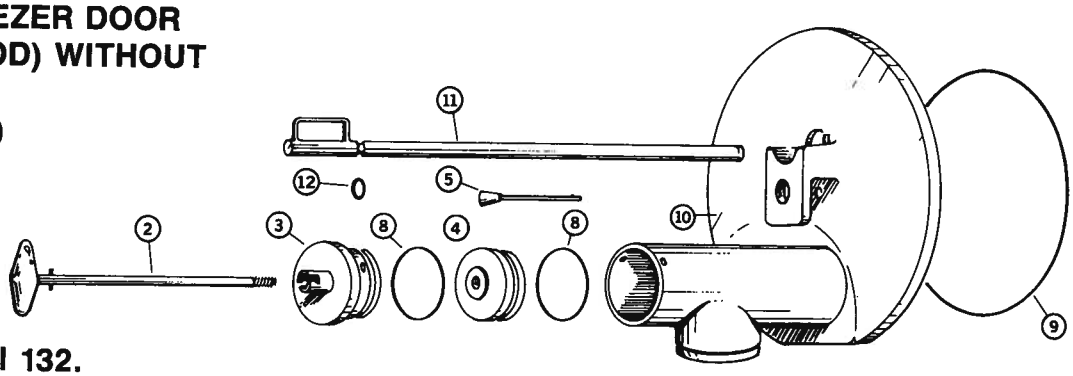
Freezer Doors

SPOUT-TYPE FREEZER DOOR WITH FILL SPOUT (X30076-SP Complete)



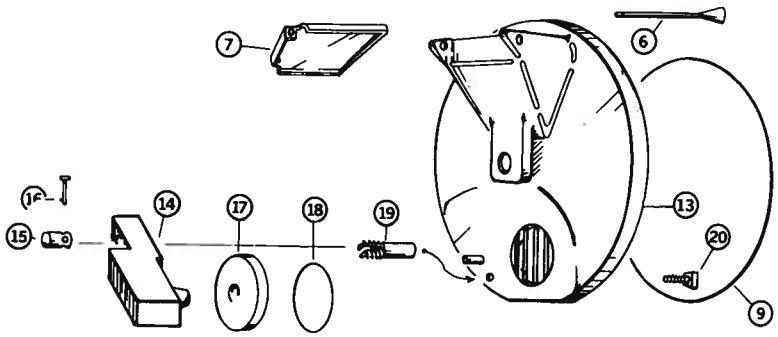
Standard on Models 121, 126, 131.

SPOUT-TYPE FREEZER DOOR (WITH BAFFLE ROD) WITHOUT FILL SPOUT (X33155 Complete)



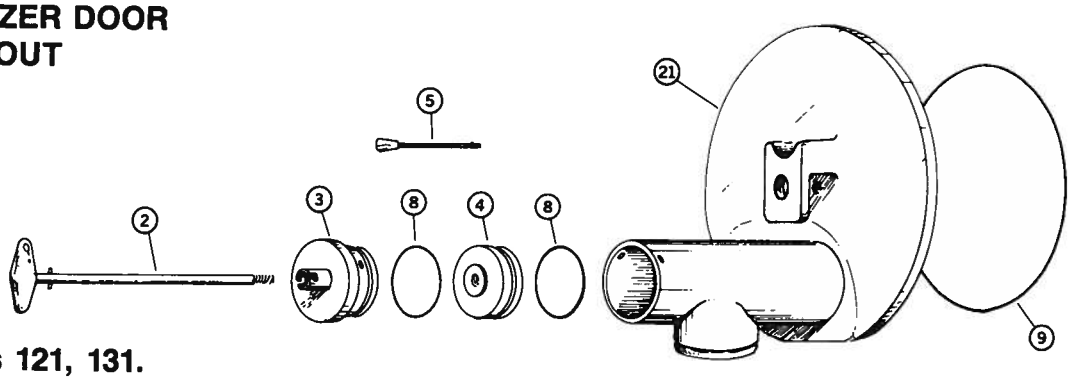
Standard on Model 132.

KNIFE-TYPE FREEZER DOOR WITH FILL SPOUT (X30009-SP Complete)



Optional on Models 121, 126, 131.

SPOUT-TYPE FREEZER DOOR WITHOUT FILL SPOUT (X32931 Complete)



Optional on Models 121, 131.

Freezer Doors Identification

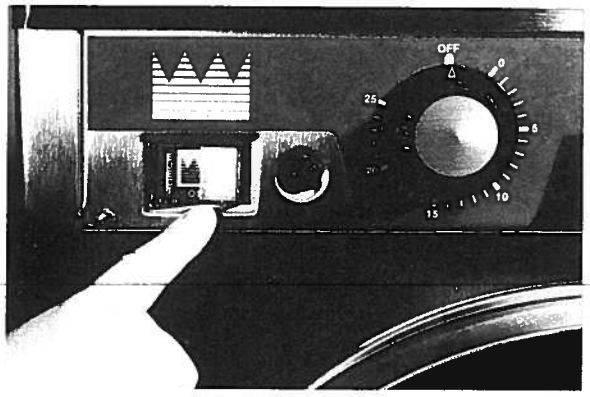
ITEM	DESCRIPTION	PART NUMBER
1	Freezer Door Assembly	X30077-SP
2	Draw Rod Assembly	X30079
3	Bearing Holder Assembly	X30078
4	Valve Piston	030083
5	Pivot Pin Assembly	X34737
6	Pivot Pin Assembly	X34739
7	Cover Cap	034728
8	O-Ring (for Bearing Holder and Valve Piston)	020051
9	O-Ring (for Freezer Door)	027814
10	Freezer Door Assembly	X33156
11	Baffle Rod Assembly	X33157
12	O-Ring (for Baffle Rod)	017998
13	Freezer Door Assembly	X30010-SP
14	Draw Arm	030042
15	Stem Cap	027812
16	Clevis Pin	027813
17	Draw Plate	027811
18	O-Ring (for Draw Plate)	030890
19	Stem	030014
20	Stem Screw	030015
21	Freezer Door Assembly	X32929

Important: To the Operator

SAFETY

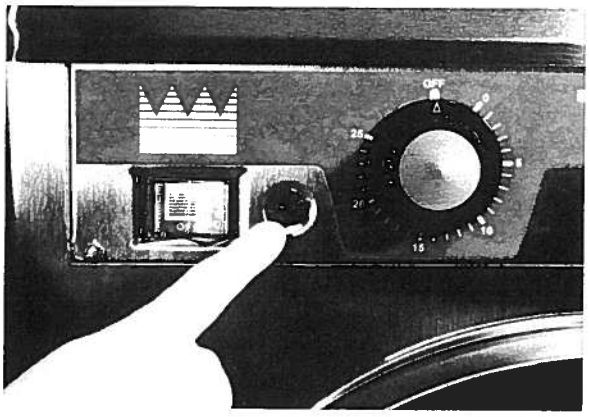
NEVER empty the contents of the freezing cylinder while the control switch is in the "AUTO" position. **Always** place the control switch in the "EJECT" position when drawing product from the freezing cylinder. Failure to do so can result in damage to the beater and freezing cylinder, which is caused by continuous compressor operation and the viscosity of the product. As an additional safety feature, these units will NOT operate if the door is open.

CONTROL SWITCH



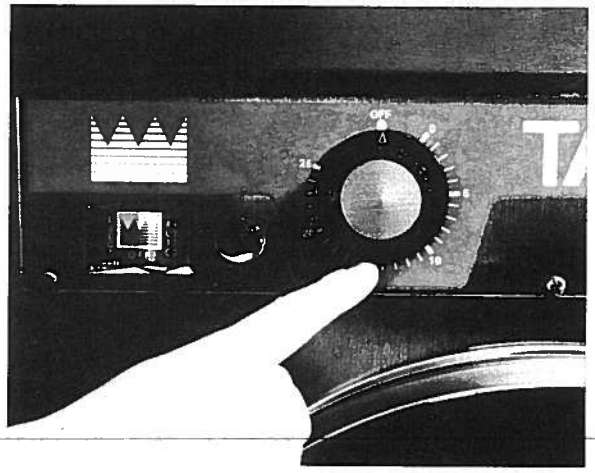
When the control switch is placed in "AUTO," the refrigeration system will operate. When the switch is placed in "EJECT," only the beater motor will operate.

RED DIAL LIGHT



Located next to the control switch is a red dial light. When the control switch is in the "AUTO" position, this light will come on with the compressor, indicating the refrigeration system is operating. The light will go out when the refrigeration system shuts off, but the beater will continue to operate to blend the product.

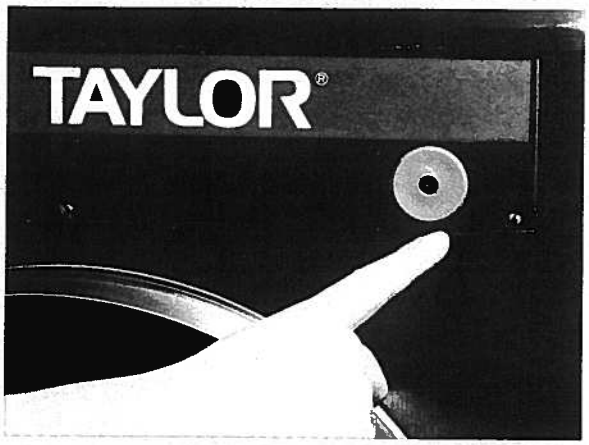
TIMER CONTROL



Some units use a timer control to operate the compressor and determine the viscosity of the product. After the desired amount of product has been added to the freezing cylinder, turn the timer for the amount of refrigeration required for the batch. Time and temperature are determined by mix formulation and ingredients. Once the desired time is set, place the control switch in the "AUTO" position. The compressor and beater motor will operate until the time is up. At this time, the compressor shuts off but the beater continues to operate. A buzzer will sound to "EJECT" the product, since no more refrigeration can be obtained. Turn the buzzer and control switch to the "OFF" position. The product is ready to draw off and serve.

Start with 8 minutes and increase as needed. Times and temperatures are dependent on specific mix formulations, pre-charge amounts, and finished product preferences. **NOTE:** Because the freezing cylinder for the first batch is at room temperature, the first batch freeze-down time will be longer than subsequent batches.

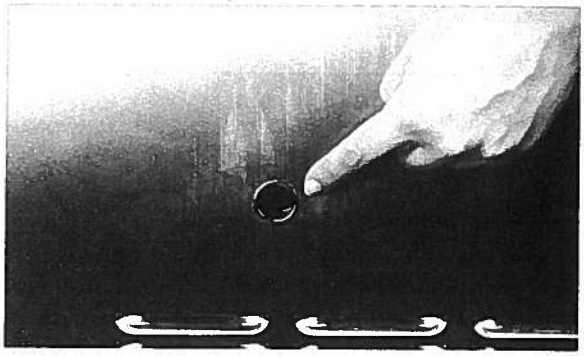
TEMPERATURE CONTROL



Some units use a temperature control to determine temperature of the finished product and to control compressor operation. Located on the control channel is the temperature adjustment knob. Turning the adjustment knob CLOCKWISE will lower the temperature and COUNTER-CLOCKWISE will raise the temperature. Each quarter turn will vary the temperature approximately two degrees.

In addition, a timer can be used to aid the operator in determining the freezing time of various recipes for ice cream. It also serves as a reminder to "EJECT" the product after the buzzer sounds. This timer is only an aid; it does not control the compressor or beater motor. When the control switch is placed in "AUTO" and the refrigeration cycle has begun, position the timer for the desired total batch time. When the timer indicates "0" minutes, the buzzer will sound until the knob is manually turned to "OFF." The knob may be re-positioned at any time during the cycle.

RESET MECHANISM



Located in the left side panel is a reset button. The reset protects the beater motor from an overload condition. Should an overload occur, the reset mechanism will trip. To properly reset the freezer, place the control switch in the "OFF" position. Depress the reset button firmly. Return the control switch to its original position.

NOTE: If the unit went out on reset, the product could have been run too cold or too long. Therefore, after resetting the freezer, check the temperature control or time set.

OPTIONAL FEATURES

The **Models 121, 126, and 131** come standard with a spout-type freezer door with a fill spout. The **Model 132** comes standard with a spout-type freezer door without a fill spout.

Models 121, 126, and 131 are all available with a knife-type freezer door with a fill spout. **Models 121 and 131** are also available with a spout-type freezer door without a fill spout.

See pages 18 and 19 for more detailed information on these various types of freezer doors.

Operating Procedures

The Model 121 has been selected to show you the pictured step-by-step operating procedures. All the models contained in this manual are similar in operation, but are unique in capacity and finished product temperature.

Each of these batch freezers is designed to produce a rich-tasting, low overrun gourmet ice cream. Once the product is drawn off, it can be placed in a hardening cabinet or flash freezer.

Locate your model number below to determine the unique characteristics. In addition, each batch freezer can adapt a spout-type door with or without a fill spout, and a knife-type door with a fill spout. With this in mind, adjust the operating procedures to accommodate the assembly and operation of your freezer.

Model 121: 10 quart (9.5 liter) capacity freezing cylinder. Prime with 5 to 8 quarts (4.7 to 7.6 liters) of fresh mix to produce 7 to 10 quarts (6.6 to 9.5 liters) of finished product. Mix can be poured directly into the hopper or fill spout on the door.

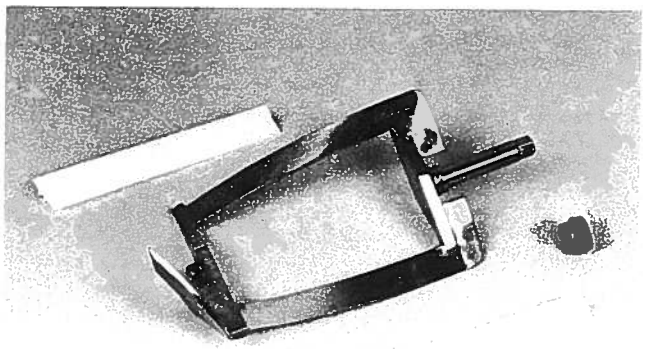
Model 126: 10 quart (9.5 liter) capacity freezing cylinder. Prime with 5 to 8 quarts (4.7 to 7.6 liters) of fresh mix to produce 7 to 10 quarts (6.6 to 9.5 liters) of finished product. Mix can be poured directly into the fill spout on the door. (This unit does not have a mix hopper.)

Model 131*: 20 quart (18.9 liter) capacity freezing cylinder. Prime with 14 to 16 quarts (13.3 to 15.2 liters) of fresh mix to produce 16 to 20 quarts (15.2 to 19.0 liters) of finished product. Mix can be poured directly into the hopper or fill spout on the door.

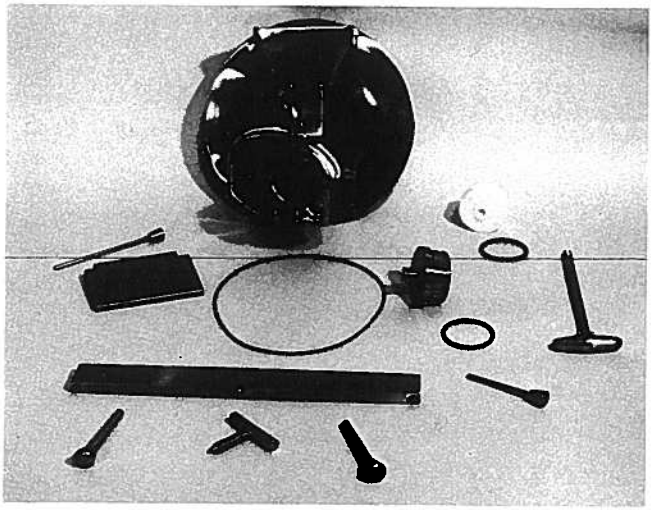
Model 132*: 20 quart (18.9 liter) capacity freezing cylinder. Prime with 14 to 16 quarts (13.3 to 18.1 liters) of fresh mix to produce 16 to 20 quarts (15.2 to 19.0 liters) of finished product. Mix can be poured directly into the hopper. (This unit is not available with a fill spout on the door.)

*The recommended pre-charge for **Models 131 and 132** is 16 quarts (15.2 liters).

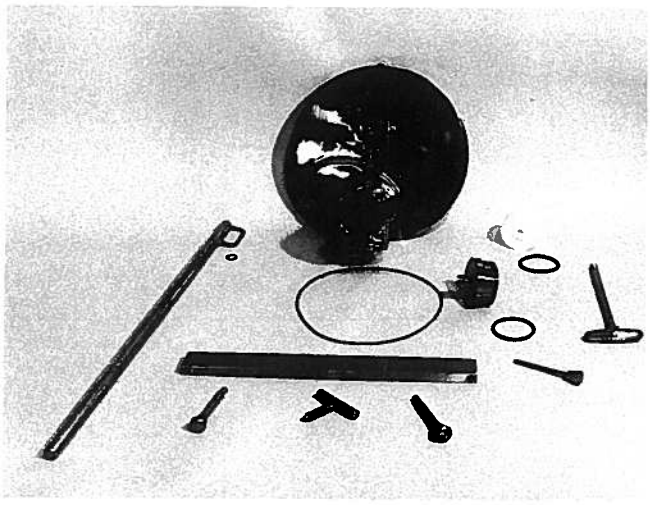
We begin our instructions at the point where we find the parts disassembled and laid out to air-dry from the previous brush cleaning.

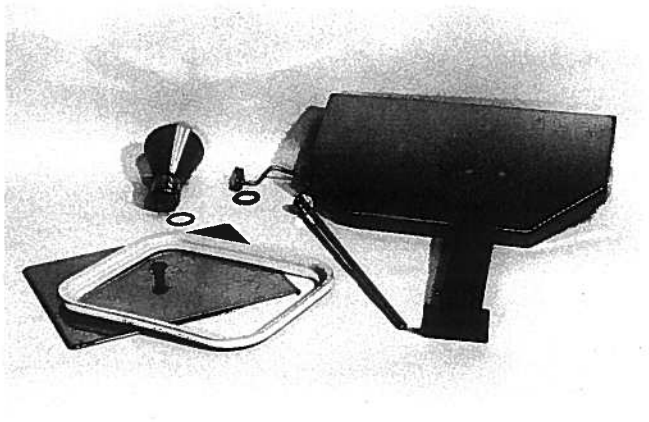


Models 121, 126, and 131:



Model 132:





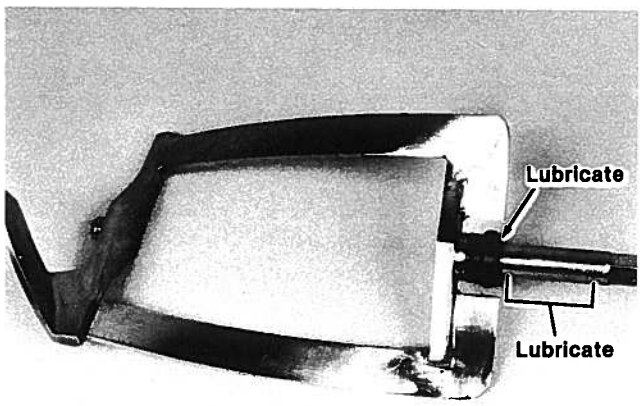
The following procedures will show you how to assemble the parts into the freezer, sanitize them, and prime the freezer with fresh mix to prepare the first batch.

If you are disassembling the machine for the first time or need information to get to this starting point in our instructions, turn to page 33, "DISASSEMBLY," and start there.

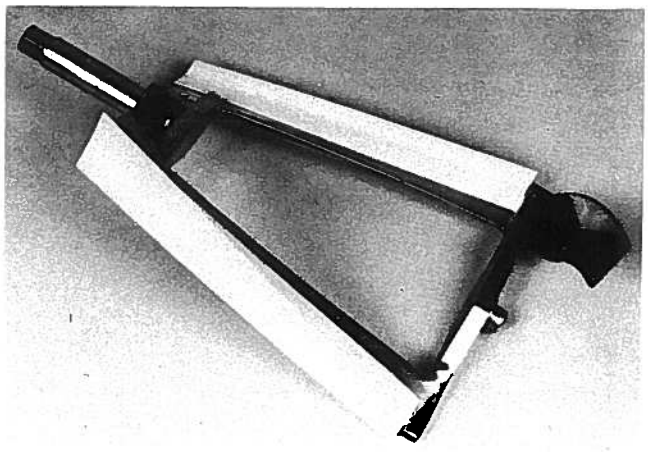
ASSEMBLY

Step 1
Make sure the control switch is in the "OFF" position.

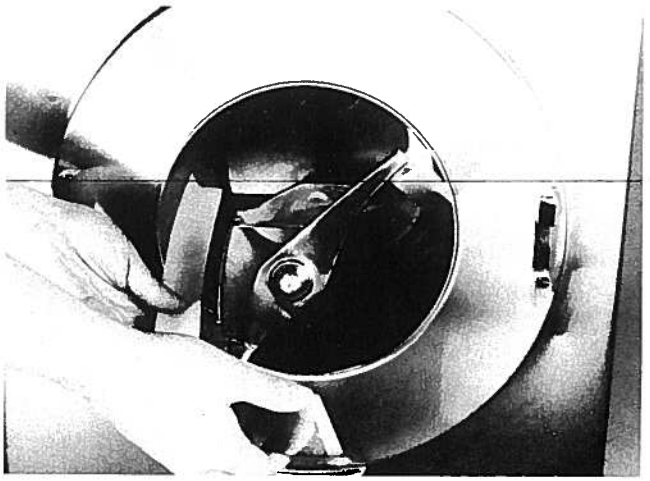
Step 2
Assemble the beater. Apply an even coat of Taylor Lube to the groove and shaft portion of the beater assembly. **Do not** lubricate the hex end. Slide the shaft seal, small end first, onto the shaft. Push the seal over the shoulder and into the groove in the shaft. Apply additional Taylor Lube inside the large opening of the seal. This will insure good lubrication at the rear shell bearing.



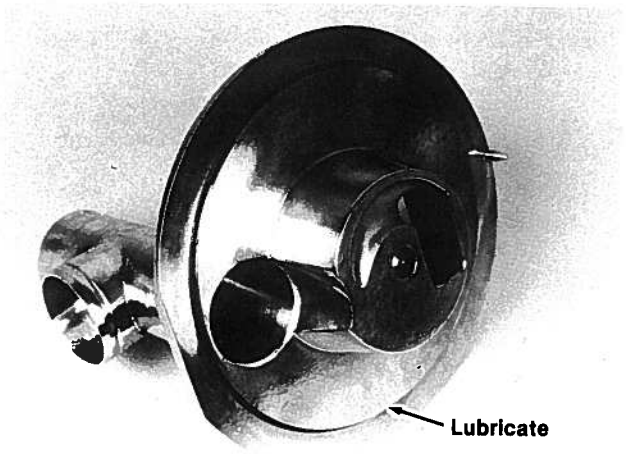
Place the plastic scraper blades on the beater, making sure the front end of the blade is up against the front of the beater assembly.



Step 3
Install the beater assembly. Holding the end of the beater assembly firmly, insert the beater (drive shaft end first) into the freezing cylinder, taking care to guide the plastic scraper blades. Push the beater assembly firmly, checking that both scraper blades remain in position. **NOTE:** Damage to the blades may occur if the installation is not done properly. Continue to push the beater in and turn it slightly to be certain that the hex end is fully seated in the rear shell bearing. When in position, the beater will not protrude beyond the front of the freezing cylinder.

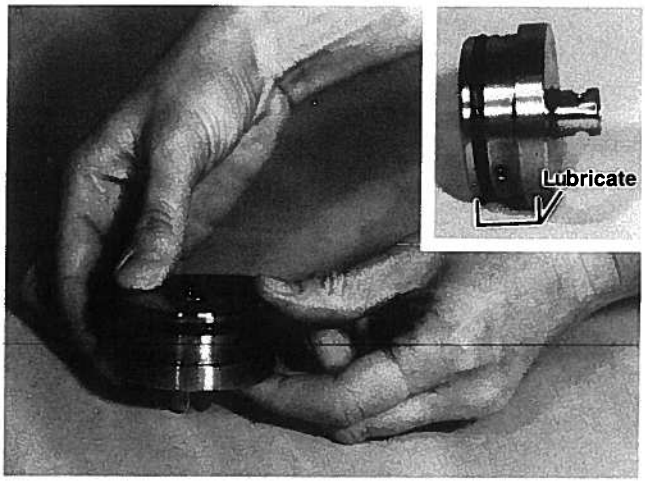


Step 4
Assemble the freezer door. Place the freezer door o-ring into the groove on the back of the freezer door and lubricate. (This step applies to both spout-type and knife-type doors.)



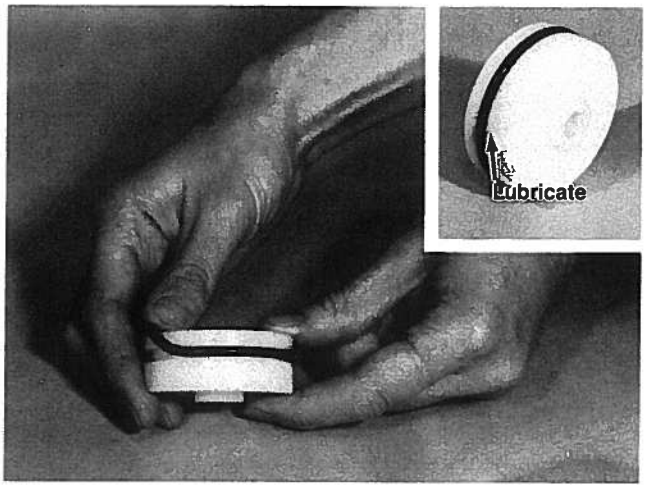
NOTE: If assistance is needed when assembling the freezer door, see page 18 for more detailed information.

SPOUT-TYPE DOOR ASSEMBLY:
Slide the o-ring into the groove on the bearing holder, and lubricate.



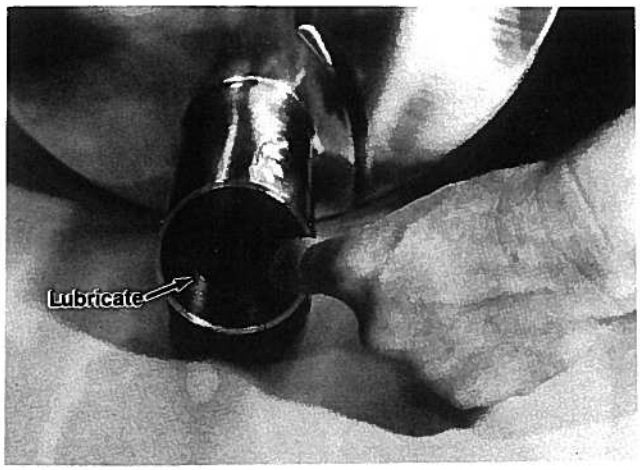
Lightly lubricate the draw rod and slide the bearing holder onto the rod, locking stem first.

Slide the o-ring into the groove on the valve piston and lubricate.

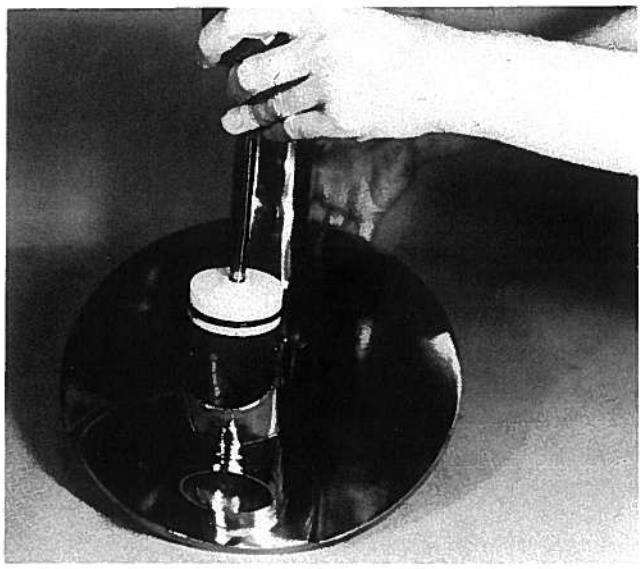


Thread the valve piston on the end of the draw rod until tight.

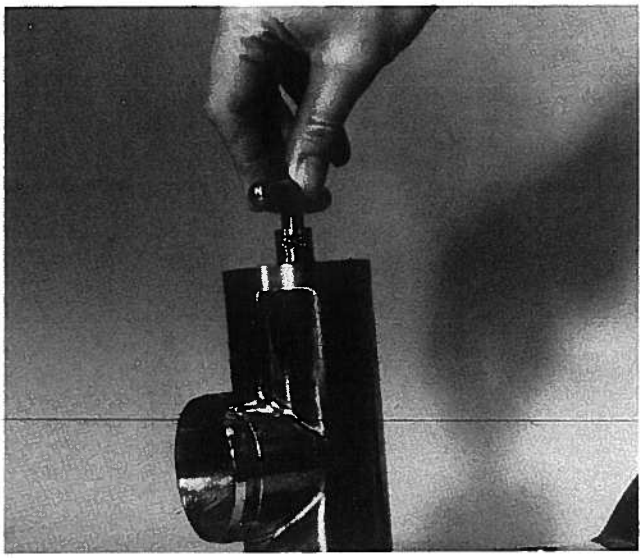
Lightly lubricate the inside of the valve body in the freezer door.



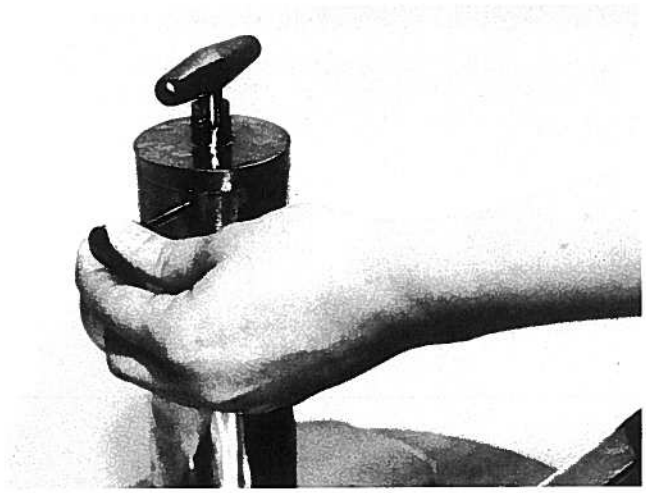
Insert the draw rod assembly, valve piston end first, into the valve body.



Turn the draw rod handle to lock the bearing holder in place.

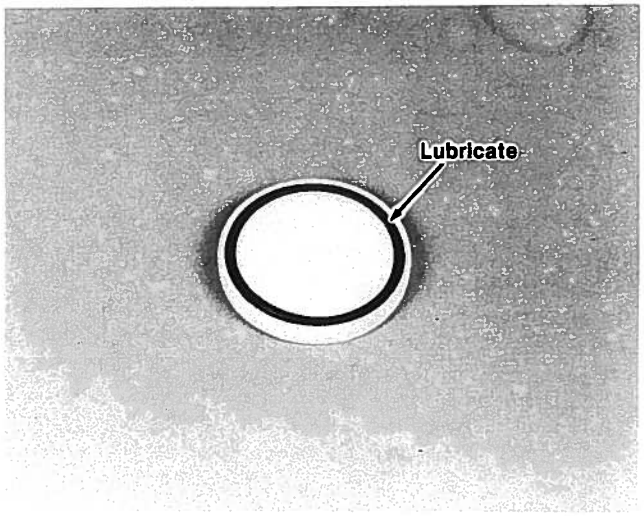


Turn the bearing holder so the holes are aligned with the holes in the valve body. Secure with pivot pin.

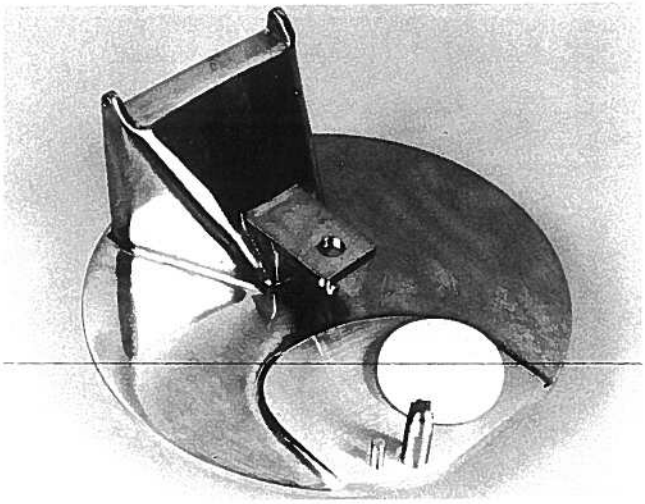


KNIFE-TYPE DOOR ASSEMBLY:

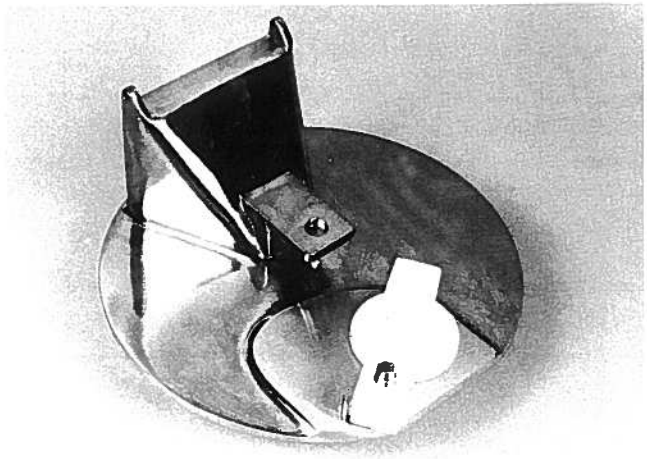
Press the o-ring into the groove on the back of the draw plate and lubricate.



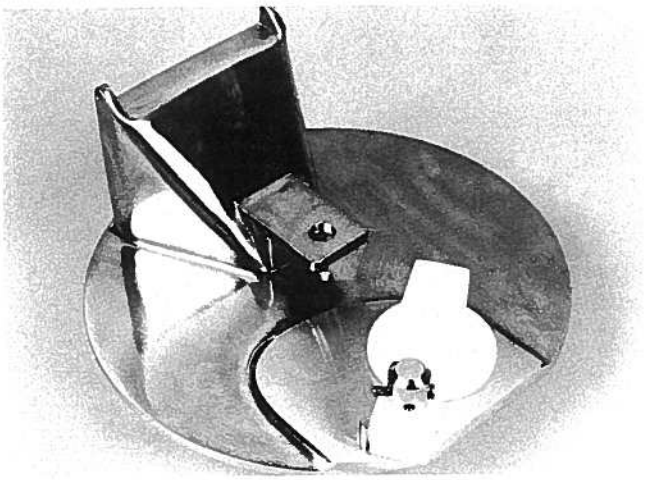
Lay the draw plate, o-ring face down, over the ejection port.



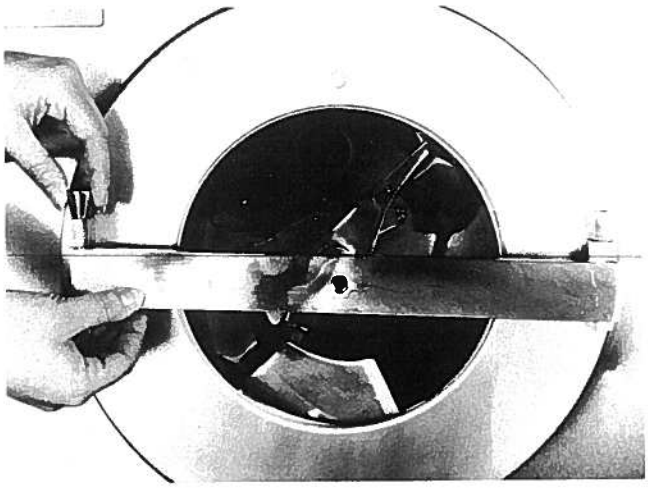
Align the hole in the draw arm over the stem on the freezer door and push down. Make sure the small knob on the draw arm fits into the round groove in the draw plate.



Screw the stem cap over the stem that protrudes from the draw arm. Once snug, tighten one step further to align the holes in the cap. Secure the stem cap with the clevis pin.

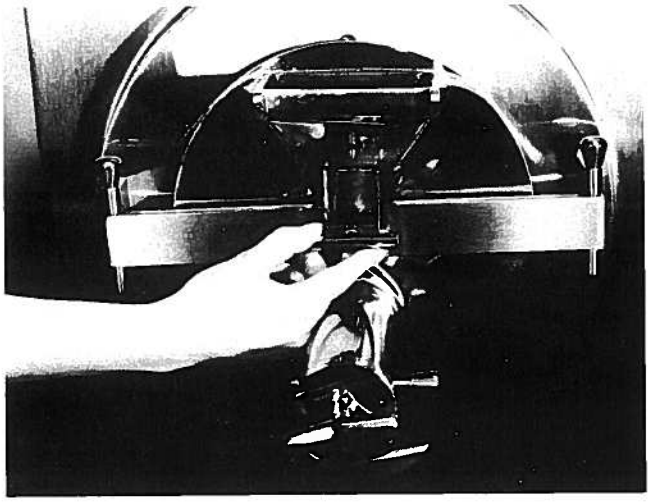


Step 5
Install the freezer door. (These steps apply to both spout-type and knife-type doors.) Align the hole in the cross bar with the hole on either hinge, and insert the hinge pin. The cross bar can be assembled for either left or right opening.



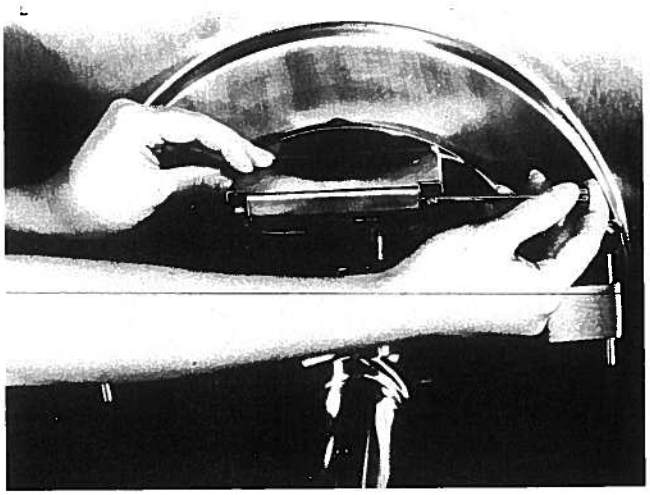
Hold the door firmly and position the door onto the cross bar. Align the cross bar with the opposite hinge and insert the other hinge pin.

Make sure the freezer door fits securely over the freezing cylinder. With the door seated over the front of the freezing cylinder, install the cross bar screw in the center of the freezer door through the cross bar. Tighten securely.

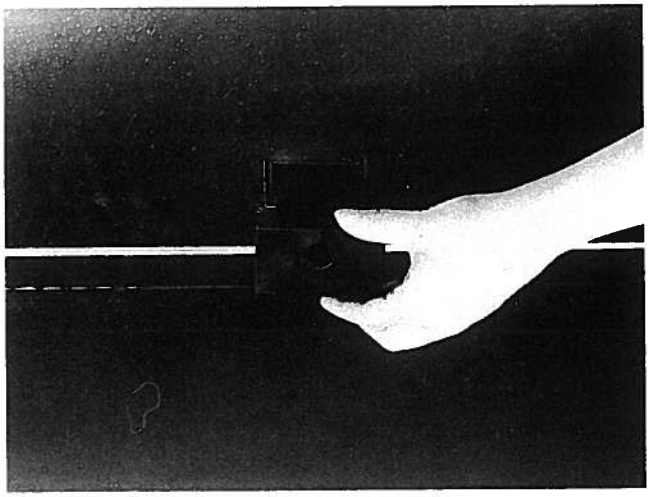


NOTE: On Model 132, install o-ring on baffle rod and lubricate. Insert baffle rod through the hole in freezer door and turn to the right to lock in place.

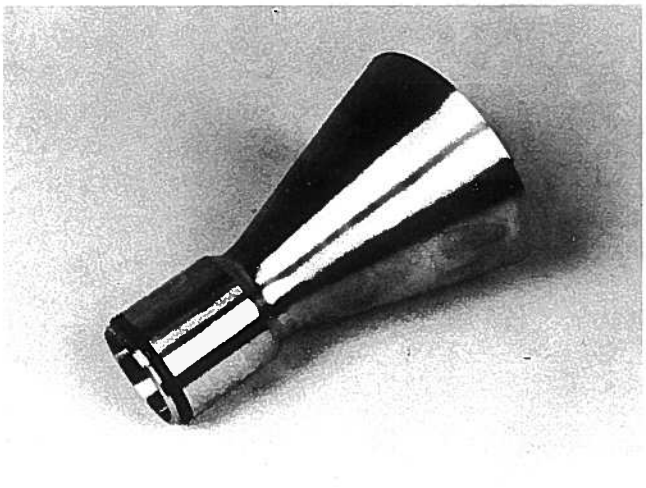
Step 6
Lay cover cap over fill spout on the freezer door and secure with pivot pin.



Step 7
Slide the rear drip tray into the hole in the side panel.



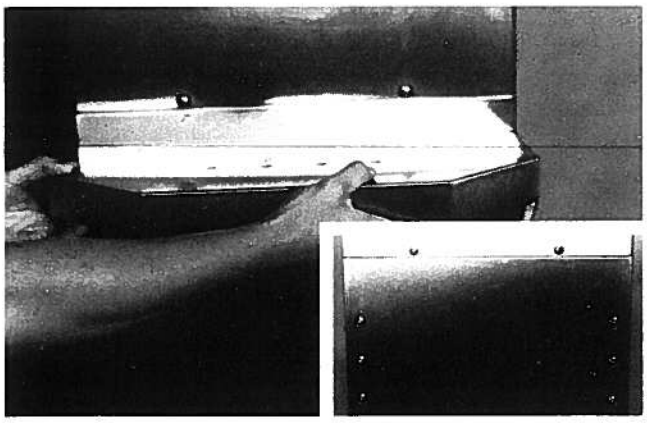
Step 8
Install the o-ring on the bottom of the funnel.



Lay the funnel and hopper gasket in the bottom of the mix hopper.

NOTE: Model 126 does not have a hopper gasket or funnel.

Step 9
Install shelf. Choose level desired and align grooves in back of shelf with holding collars. Slide shelf down over holding collars of same height on left and right sides.



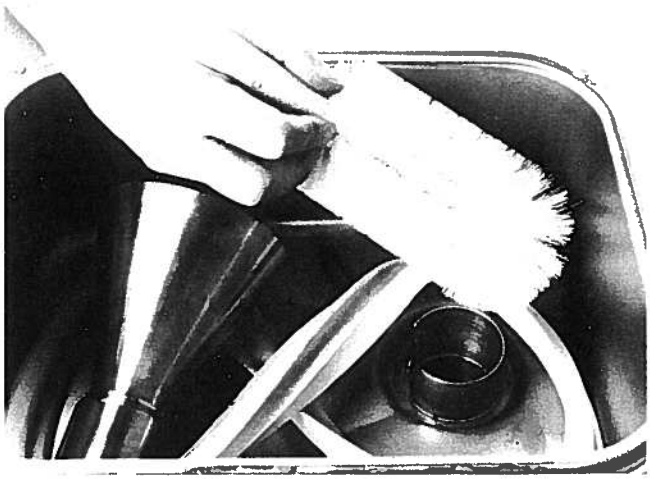
SANITIZING

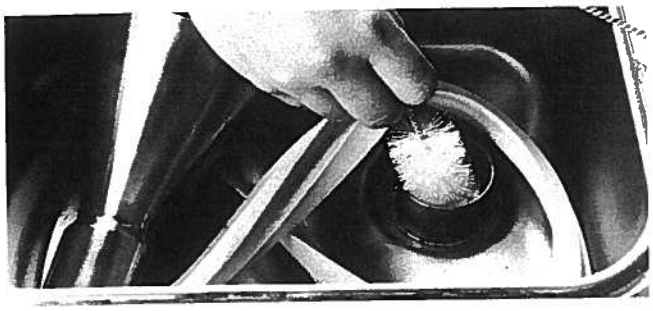
Step 1
Be sure the draw rod handle (or draw arm) is closed before proceeding.

Step 2
Prepare two gallons (7.6 liters) of an approved 100 PPM sanitizing solution (example: Stera-Sheen) with WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

Step 3
Pour part of the sanitizing solution into the hopper. While the solution is flowing into the freezing cylinder, brush-clean the hopper and mix inlet hole.

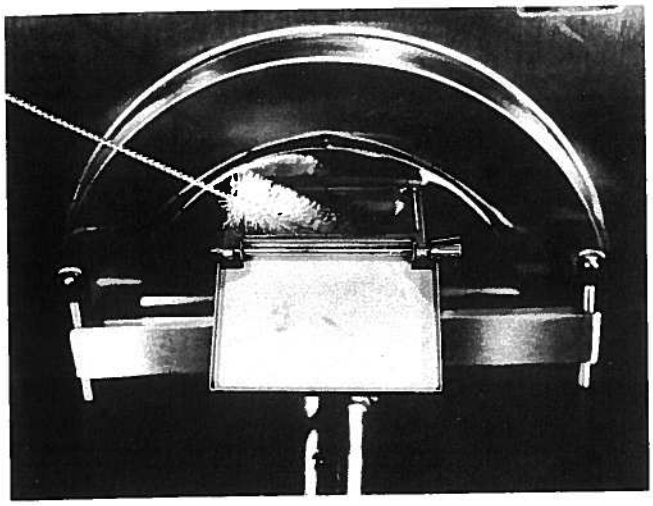
NOTE: Model 126 does not have a mix hopper. Disregard this step.





Pour the remaining sanitizing solution through the fill spout on the top of the freezer door and brush-clean.

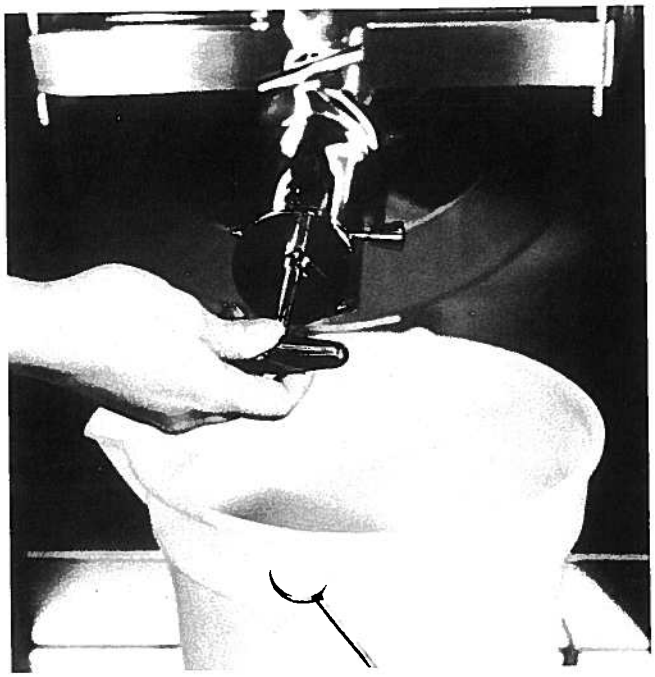
NOTE: On Model 126, pour all sanitizing solution in the fill spout.



Step 4
Place the control switch in the "EJECT" position. This will cause the sanitizing solution in the freezing cylinder to be agitated. Allow to agitate for five minutes.

Step 5
Place the control switch in the "OFF" position.

SPOUT-TYPE DOOR:
With an empty pail beneath the ejection port, turn the draw rod handle and pull forward, opening the ejection port. Draw off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

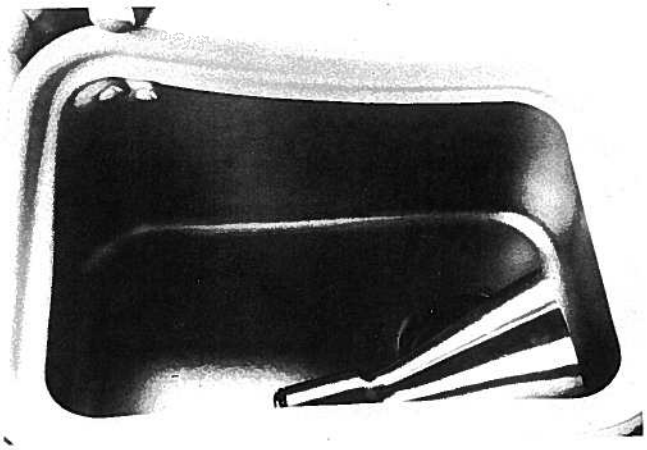


KNIFE-TYPE DOOR:
With an empty pail beneath the ejection port, lift the draw arm up, opening the ejection port. Draw off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, close the draw arm.

NOTE: You have just sanitized the freezer; therefore, be sure your hands are sanitized before proceeding.

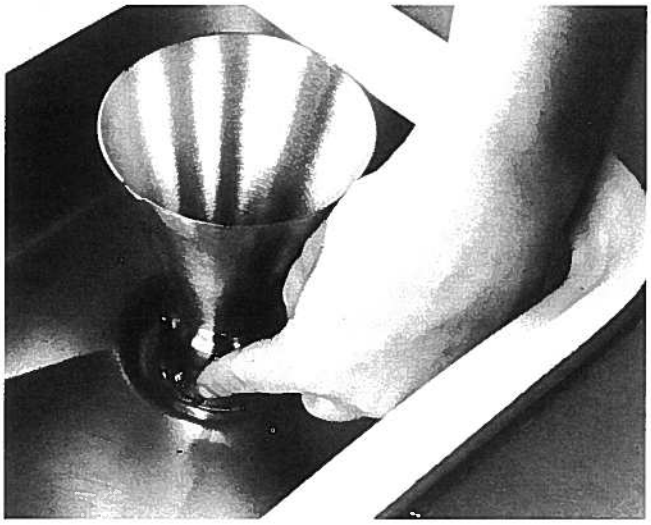
Step 6
Place the hopper gasket around the top edge of the mix hopper.

NOTE: Model 126 does not have a hopper gasket.



Step 7
Place the funnel in the mix inlet hole at the rear of the hopper. Turn the funnel to the right or left so that the opening in the funnel does **NOT** align with the opening in the mix inlet hole.

NOTE: Model 126 does not have a funnel.



CAUTION: KEEP FINGERS OUT OF FILL AND DISCHARGE OPENINGS!

PRIMING

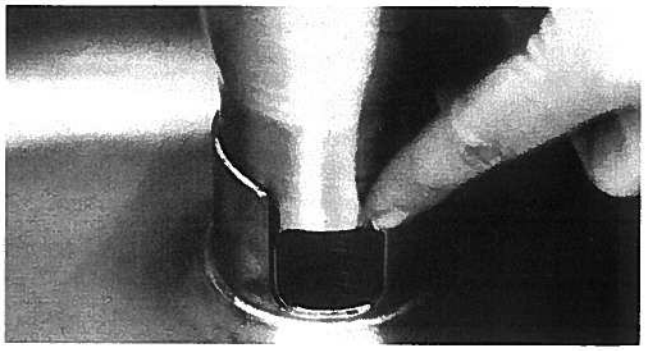
Step 1
Make sure the control switch is in the "OFF" position.

NOTE: For Model 126, place an empty pail beneath the ejection port of the freezer door and open draw rod handle (or draw arm).

Step 2
Pour the specified amount of **FRESH** mix directly into the mix hopper or the fill spout on the door. See page 22 for recommended priming amounts.

NOTE: For Model 126, the mix in the freezing cylinder will force out any remaining sanitizing solution. When full strength mix is flowing from the ejection port, close the draw handle (or draw arm).

Step 3
Place an empty pail beneath the ejection port of the freezer door. Turn the funnel to the right or left so that the opening in the funnel aligns with the opening in the mix inlet hole. Mix being added will force any remaining sanitizing solution in the freezing cylinder out into the mix pail.



SPOUT-TYPE DOOR:
Turn the draw rod handle and pull forward, opening the ejection port. When full strength mix is flowing from the ejection port, push the draw rod back into the valve body and lock into place.

KNIFE-TYPE DOOR:
Lift the draw arm up, opening the ejection port. When full strength mix is flowing from the ejection port, close the draw arm.

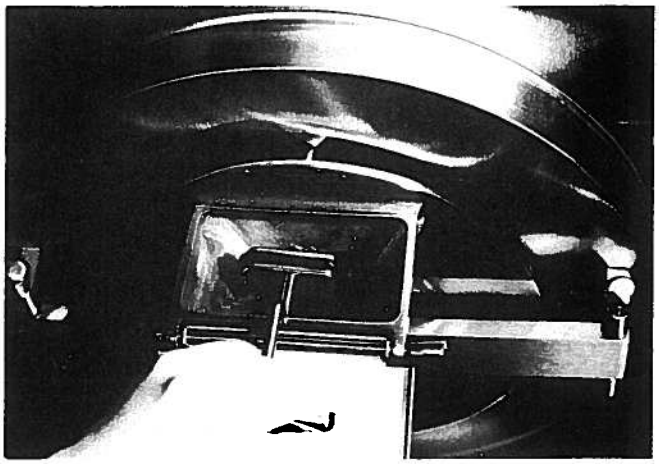
NOTE: Disregard this step on Model 126.

Ingredients can be added through the funnel in the mix hopper or fill spout on the door.

ALWAYS FOLLOW LOCAL HEALTH CODES.

Step 4
When product in the freezing cylinder is refrigerating, it takes on air, and therefore expands.

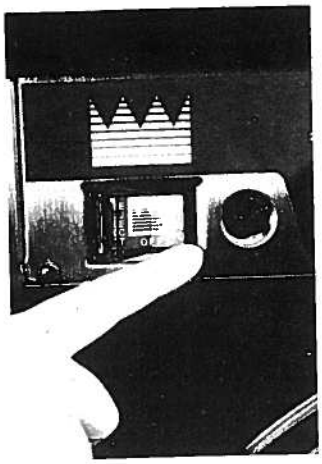
With this in mind, lubricate the o-ring on the freezer door plunger. Install this plunger in the fill spout and close the cover cap. This will prevent the expanding mix from backing up in the fill spout.



NOTE: Disregard this step on Model 132.

Step 5
Place the control switch in the "AUTO" position. Set the timer for the time required for the batch (see page 20). Allow the unit to operate until the buzzer sounds or until the refrigeration system automatically cyles off. At this time, draw the product as soon as possible, to prevent over-beating of the product.

NOTE: On single phase units there is a time delay for compressor operation. Therefore, once the unit is placed in "AUTO," there may be a delay before the refrigeration system starts.

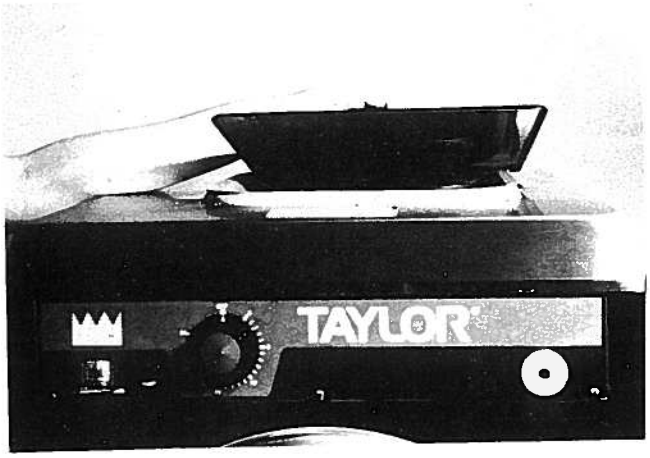


Step 6
The funnel can be returned to its closed position. Another measure of mix can be poured into the hopper in readiness for the next batch while the first batch of mix is freezing.

Do not allow mix to remain in the hopper longer than 10-15 minutes. The hopper is not refrigerated; therefore, spoilage could occur. Use the hopper only for mixing, measuring, and short-duration holding.

NOTE: Disregard this step on Model 126.

Step 7
Place the mix hopper cover in position.



NOTE: Disregard this step on Model 126.

Step 8
To add fruits and nuts, place the control switch in the "EJECT" position. Fruits and nuts may be added through the mix hopper funnel or the fill spout in the freezer door. If adding fruits or nuts through the **funnel**, use the hopper plunger to press the ingredients down into the freezing cylinder.

NOTE: Do not use hopper plunger when adding fruits and nuts through the fill spout in the freezer door. The plunger would hit the beater assembly and cause damage.

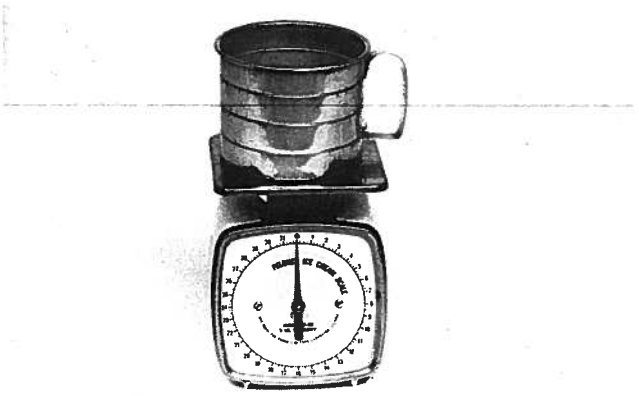
Thoroughly mix the added ingredients until the desired consistency is obtained.

OVERRUN

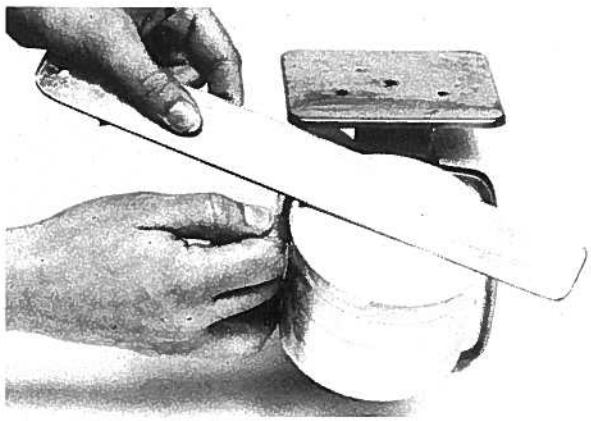
With the control switch in the "EJECT" position, take a sample of the product to determine overrun. If the overrun is **not** at the desired level, leave the control switch in the "EJECT" position to agitate the product and blend more air into the mixture. Continue to take samples until the desired overrun is obtained.

Step 1
Use a standard overrun scale and a one pint measuring cup.

Step 2
Place the cup on the scale and adjust the scale pointer to the zero setting.



Step 3
Draw off one pint of product and with a straight edge, level off the top.



Step 4
Place the pint of product on the scale and read the overrun directly off the scale.

Step 5
If the scale does not have overrun graduations, then weigh one pint of mix before freezing. Draw a sample pint of frozen product and level off with a straight edge.

Step 6
Place the pint of product on the scale and read the weight. Divide the weight of the frozen product into the weight of the raw mix for your percent of increase. If the answer is 2, you have 100% overrun. If the answer is between 1 and 2, the decimal represents your overrun.

Example:

Raw Mix = 15.2 ounces
Frozen Mix = 8.2 ounces

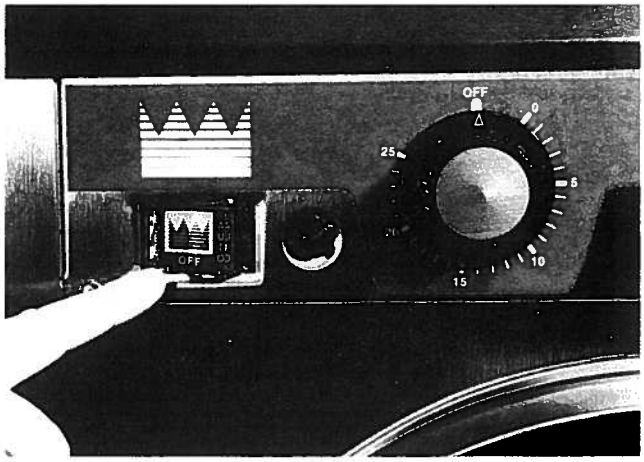
$$8.2 \overline{)\,15.2} = 1.85$$

Overrun = 85%

DRAWING PRODUCT

Step 1
When the desired temperature and overrun of the product have been achieved, the product may be drawn into packages or cans for hardening. Place the package or can on the shelf directly beneath the ejection port on the freezer door.

Step 2
Place the control switch in the "EJECT" position and place container on shelf.

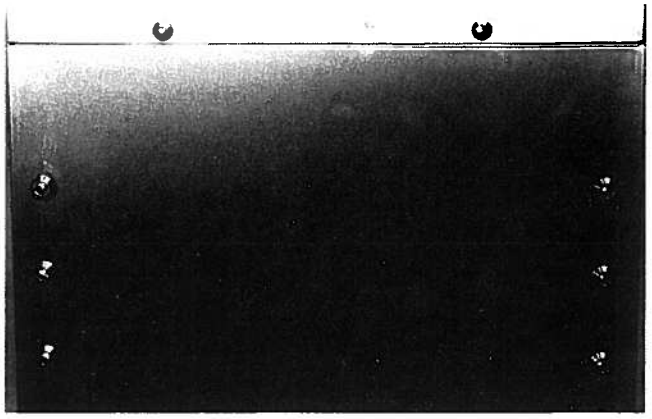


SPOUT-TYPE DOOR:
Turn the draw rod handle and pull forward, opening the ejection port. When the container is full, push the draw rod back into valve body and lock into place.

KNIFE-TYPE DOOR:
Lift the draw arm up, opening the ejection port. When the container is full, close the draw arm.

Step 3
When the freezing cylinder is empty of product, close the ejection port and place the control switch in the "OFF" position.

NOTE:
The shelf can be adjusted for large or small containers. Lift upwards on the front edge of the shelf to disengage from the holding collars; then lift away from the freezer. Choose desired height and slide the shelf back down over the holding collars of the same height on right and left sides.



CLOSING PROCEDURES

After the necessary batches have been prepared, the machine should be cleaned and sanitized. The following procedures will show you how to rinse the freezing cylinder of mix residue, clean and sanitize, and disassemble the parts from the freezer.

To disassemble your unit, the following items will be needed:

- Two cleaning/sanitizing pails
- Necessary brushes provided with freezer
- Cleaner/Sanitizer
- Towels

RINSING

Step 1

Be sure the control switch is in the "OFF" position.

Step 2

Remove the hopper cover, gasket and funnel, and take to the sink for cleaning.

NOTE: Disregard this step for Model 126.

Step 3

Pour two gallons (7.6 liters) of **cool**, clean water into the hopper and fill spout. While the water is flowing into the freezing cylinder, brush-clean the hopper, mix inlet hole, and fill spout.

NOTE: On Model 126, pour water into fill spout and brush-clean.

Step 4

Place the control switch in the "EJECT" position and allow the water to agitate for approximately one minute.

Step 5

Place the control switch in the "OFF" position. Hold an empty pail beneath the ejection port.

SPOUT-TYPE DOOR:

Turn the draw rod handle and pull forward, opening the ejection port. When the water stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

KNIFE-TYPE DOOR:

Lift the draw arm up, opening the ejection port. When the water stops flowing from the ejection port, close the draw arm.

Repeat these procedures until the rinse water being drawn from the freezing cylinder is clear.

CLEANING/SANITIZING

Step 1

Prepare two gallons (7.6 liters) of an approved 100 PPM cleaning/sanitizing solution (example: Stera-Sheen) with WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

Step 2

Pour part of the cleaning/sanitizing solution into the hopper and allow it to flow into the freezing cylinder. While the solution is flowing into the freezing cylinder, brush-clean the hopper and mix inlet hole. Pour the remaining cleaning/sanitizing solution through the fill spout and brush-clean.

NOTE: On Model 126, pour solution into the fill spout and brush-clean.

Step 3

Place the control switch in the "EJECT" position. This will cause the cleaning/sanitizing solution in the freezing cylinder to be agitated. Allow to agitate for five minutes.

Step 4

Place the control switch in the "OFF" position. Hold an empty pail beneath the ejection port.

SPOUT-TYPE DOOR:

Turn the draw rod handle and pull forward, opening the ejection port. Draw off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, push the draw rod back into the valve body and lock into place.

KNIFE-TYPE DOOR:

Lift the draw arm up, opening the ejection port. Drain off all the sanitizing solution. When the sanitizer stops flowing from the ejection port, close the draw arm.

DISASSEMBLY

Step 1
BE SURE THE CONTROL SWITCH IS IN THE "OFF" POSITION.

Step 2
Remove the cross bar screw on the front of the freezer door. Remove the hinge pins, freezer door, and cross bar. Remove the beater assembly and the scraper blades from the freezing cylinder.

Step 3
Remove the rear drip tray from the side panel. **NOTE:** If the drip tray is filled with an excessive amount of mix, it is an indication the seal should be replaced or was installed backwards on the beater assembly.

Step 4
Also remove the adjustable shelf. Take these parts to the sink for further disassembly and cleaning.

BRUSH CLEANING

Step 1
Prepare a sink with a cleaning/sanitizing solution in WARM WATER ACCORDING TO THE MANUFACTURER'S SPECIFICATIONS.

IMPORTANT: Follow label directions, as too STRONG a solution can cause parts damage, while too MILD a solution will not provide adequate cleaning and sanitizing. Make sure all brushes provided with the freezer are available for brush cleaning.

Step 2
Remove the seal from the beater assembly.

Step 3
From the freezer door:

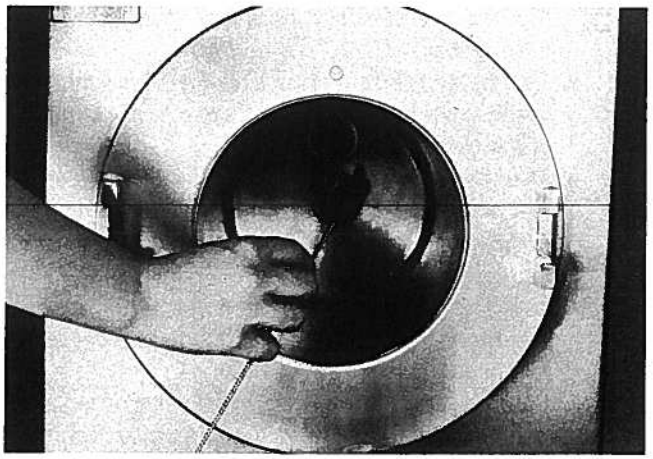
SPOUT-TYPE DOOR:
Remove the pivot pin on the valve body, turn draw rod handle, and pull draw rod assembly out of valve body. Unscrew valve piston and slide bearing holder down off the draw rod. Remove the o-ring from the valve piston and bearing holder. Remove large o-ring from back of freezer door. Remove pivot pin from cover cap and remove cover cap.

KNIFE-TYPE DOOR:
Remove clevis pin from stem cap. Unscrew stem cap from the stem and pull the draw arm up off the stem. Slide draw plate up off the stem. Remove large o-ring from back of freezer door. Remove pivot pin from cover cap and remove cover cap.

Take these parts to the sink for cleaning.

Step 4
Thoroughly brush-clean all disassembled parts in the cleaning/sanitizing solution, making sure all lubricant and mix film is removed. Place the sanitized parts on a clean dry surface to air dry overnight.

Step 5
Return to the freezer with a small amount of cleaning/sanitizing solution. With the black bristle brush, brush-clean the rear shell bearing at the back of the freezing cylinder.



Step 6
Wipe clean the exterior surfaces of the freezer.

Important: Operator Checklist

DURING CLEANING AND SANITIZING:

Cleaning and sanitizing schedules are governed by your State or local regulatory agencies and must be followed accordingly. The following check points should be stressed during the cleaning/sanitizing operation. **We recommend that after the necessary batches have been prepared for the day, the machine be cleaned and sanitized daily.**

ALWAYS FOLLOW LOCAL HEALTH CODES.

TROUBLESHOOTING BACTERIA COUNT:

- ☐ 1. Thoroughly clean and sanitize machine regularly, including complete disassembly and brush cleaning.
- ☐ 2. Use all brushes supplied for thorough cleaning. The brushes are specially designed to reach all mix passageways.
- ☐ 3. Use the white bristle brush to clean the mix inlet hole which extends from the mix hopper down to the rear of the freezing cylinder.
- ☐ 4. Use the black bristle brush to thoroughly clean the rear shell bearing located at the rear of the freezing cylinder. Be sure to have a generous amount of cleaning/sanitizing solution on the brush.
- ☐ 5. Using a screwdriver and cloth towel, keep the female hex drive socket and rear shell bearing clean and free of lubricant and mix deposits.
- ☐ 6. Properly prepare the cleaning/sanitizing solution. Read and follow label directions carefully. Too strong a solution may damage the parts and too weak a solution will not do an adequate job of cleaning and sanitizing.
- ☐ 7. Temperature of liquid mix should not exceed 40°F (4.4°C).
- ☐ 8. Temperature of finished product to be placed in a hardening cabinet should be between 23° and 25° F. (−5.0° to −3.9° C.).
- ☐ 9. Follow your local health codes when using flavorings, fruits, or nuts in this machine.

REGULAR MAINTENANCE CHECKS:

- ☐ 1. Check rear shell bearing for signs of wear. (Excessive mix leakage in rear drip tray).
- ☐ 2. Dispose of o-rings and seals if they are worn, torn, or fit too loosely, and replace with new ones.
- ☐ 3. Follow all lubricating procedures as outlined in "ASSEMBLY."
- ☐ 4. Replace scraper blades that are damaged or nicked. Before installing beater assembly, be certain that scraper blades are properly attached to the beater assembly.
- ☐ 5. If your machine is air cooled, check the condenser for accumulation of dirt and lint. Dirty condensers will reduce the efficiency and capacity of the machine. Condensers should be cleaned **monthly** with a soft brush. **Never** use screwdrivers or other metal probes to clean between the fins.
- ☐ 6. On water cooled units, check the water lines for kinks or leaks. Kinks can occur when the machine is moved back and forth for cleaning or maintenance purposes. Deteriorated or cracked water lines should be replaced only by an authorized Taylor Freezer mechanic.

WINTER STORAGE

If the place of business is to be closed during the winter months, it is important to protect the freezer by following certain precautions, particularly if the building is to be left unheated and subject to freezing conditions.

Disconnect the freezer from the main power source to prevent possible electrical damage.

On water cooled freezers, disconnect the water supply. Relieve pressure on spring in water valve. Use air pressure on outlet side to blow out any remaining water in the condenser, and then add a liberal amount of permanent type auto anti-freeze. **This is extremely important.** Failure to follow this procedure may cause severe and costly damage to the refrigeration system.

Wrap detachable parts of the freezer such as beater and blades, drive shaft and freezer door, and place in a protected dry place. Rubber trim parts and gaskets can be protected by wrapping with moisture-proof paper. All parts should be thoroughly cleaned of dried mix or lubrication accumulations which attract mice and other vermin.

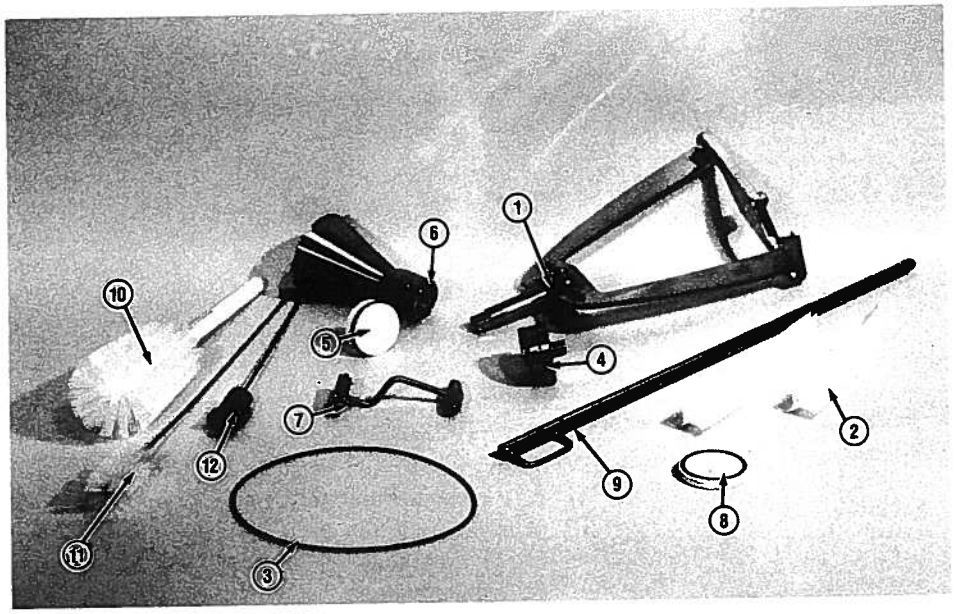
Operator's Troubleshooting Guide

PROBLEM	PROBABLE CAUSE	REMEDY	PAGE REFER.
1. Poor ejection.	a. Over refrigeration.	a. Use less time to run the batch or adjust the temperature control warmer.	20
	b. Hopper cover created a vacuum in the freezing cylinder.	b. Slightly turn the hopper cover to allow air to enter hopper.	—
	c. Control switch in the "AUTO" position.	c. Control switch must be in the "EJECT" position to eject product.	31
	d. On three phase units, "EJECT" speed too slow.	d. Contact service technician to re-wire unit.	—
2. Unit will not run with control switch in "AUTO."	a. Unit unplugged.	a. Plug in wall receptacle.	—
	b. Circuit breaker off or fuse blown.	b. Turn breaker on or replace fuse.	—
	c. Unit out on reset.	c. Reset freezer. Use less time to run the batch or adjust the temperature control warmer.	21
	d. Freezer door open.	d. Close door for freezer operation.	—
3. Product not freezing.	a. Timer control not set, or bad.	a. Set time for required batch or contact service technician to replace timer.	20
	b. Temperature control set too warm.	b. Set temperature control colder.	21
	c. Dirty condensers on air cooled units.	c. Clean condensers regularly.	34
	d. Inadequate water supply on water cooled units.	d. Check to be sure water is on. Check hoses for leaks or kinks.	—
	e. Control switch is not in "AUTO" position.	e. Place control switch in "AUTO" for compressor operation.	30
4. Excessive mix leakage in rear drip tray.	a. Missing or worn seal on beater drive shaft.	a. Install or replace seal on beater drive shaft.	23
	b. Worn rear shell bearing.	b. Contact service technician to replace bearing.	—
5. Buzzer does not sound when unit cycles off.	a. Buzzer malfunctioning.	a. Contact service technician to replace buzzer.	—
	b. If temperature control unit, timer was set too long for the time it took to achieve proper temperature.	b. When running next batch, reduce time required to achieve proper temperature.	20

Parts Replacement Schedule

NO.	ITEM	EVERY 3 MONTHS	EVERY 6 MONTHS	ANNUALLY	*QUANTITIES TO BE REPLACED
1.	Drive Shaft Seal	X			1
2.	Scraper Blade		Inspect & Replace if Necessary	X	2
3.	Freezer Door O-Ring	X			1
4.	Bearing Holder O-Ring	X			1
5.	Valve Piston O-Ring	X			1
6.	Funnel O-Ring (not used on Model 126)	X			1
7.	Freezer Door Plunger O-Ring (not used on Model 132)	X			1
8.	Draw Plate O-Ring (used on knife-type door only)	X			1
9.	Baffle Rod O-Ring (used on Model 132 only)	X			1
10.	White Bristle Brush, 3″ X 7″		Inspect & Replace if Necessary	Minimum	1
11.	White Bristle Brush, 1½″X 2″		Inspect & Replace if Necessary	Minimum	1
12.	Black Bristle Brush, 1″ X 2″		Inspect & Replace if Necessary	Minimum	1

*Refer to "Parts List" on page 37 when ordering above parts.



"Mr. Taylor" Tune-Up Kits are available from your Taylor Distributor. Keep your freezer in top condition with the above replacement parts in a "Tune-Up Kit" for the Models 121/126/131/132. Ask your Taylor Distributor about the Automatic 3-Month Tune-Up Kit Mailing Program.

Parts List

SPECIFY MODEL AND SERIAL NUMBERS WHEN ORDERING PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
Bar-Cross	030037	1	1	1	1	C
+Pin A-Cross Bar Hinge	X04329	2	2	2	2	C
+Screw A-Cross Bar	X07233	1	1	1	1	C
Bearing-Rear Shell	031324	1	1	1	1	C
+Guide-Drip Seal	028992	1	1	1	1	C
+Nut-Brass Bearing	028991	1	1	1	1	C
+Washer-Bearing Lock	012864	1	1	1	1	C
Beater Assembly	X31832	1	1			B
+Blade-Scraper	031349-11	1	1			C
+Seal-Drive Shaft	031316	1	1			C
Beater Assembly	X31741			1		B
+Blade-Scraper	031349-23			1		C
+Seal-Drive Shaft	031316			1		C
Beater Assembly	X33162				1	B
+Blade-Scraper	031349-23				1	C
+Seal-Drive Shaft	031316				1	C
Belt	023877	2	2			C
Belt	031663			3	3	C
Blower Assembly	X30153-	1	1	1	1	B
Housing A-w/Wheel	X30160	1	1	1	1	B
Motor-Blower	030157-	1	1	1	1	B
Ring-Mounting	035844	1	1	1	1	C
Screen-Blower	030158	1	1	1	1	C
Bracket-Buzzer Mounting	027998	1	1	1	1	B
Bracket-Interval Timer	030340	1	1	1	1	B
Bracket-Rocker Switch	020820	1	1	1	1	B
Bracket-Temp. Control	013951	1	1	1	1	B
Brush-Black Bristle (1" x 2")	013071	1	1	1	1	C
Brush-White Bristle (1 1/2" x 2")	014753	1	1	1	1	C
Brush-White Bristle (3" x 7")	023316	1	1	1	1	C
Buzzer	022758-	1	1	1	1	B
Cap-Cover	034728	1	1	1		C

* See Taylor Warranty Card
\+ Sold Separately

SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
+Pin A-Pivot	X34739	1	1	1		C
Capacitor & Relay (1 PH)	023725-	1	1	1	1	B
Capacitor-Run	023739	1	1	1	1	B
Capacitor-Start	023608	1	1	1	1	B
Relay	023607	1	1	1	1	B
Card-"Eject-Off-Auto"	027910	1	1	1	1	C
Caster-Locking Swivel	030307	2	2	2	2	B
Caster-Swivel	021279	2	2	2	2	B
Collar-Holding	019481	6	6	6	6	C
+Screw	001086	6	6	6	6	C
Compressor	023577-	1	1			*
Compressor	031645-			1	1	*
Condenser	019558	1	1			B
Condenser	032040			1	1	B
Coupling-Drive	030551	1	1	1		C
Coupling-Drive	032361				1	C
Cover-Front Switch	031747	1	1	1	1	B
Cover-Mix Hopper	030312	1				B
+Gasket-Hopper	030339	1				C
Cover A-Mix Hopper	X15936			1	1	B
+Gasket-Hopper	013684			1	1	C
Knob-Mix Cover	025429			1	1	C
Decal-"Clean & Sanitize"	030582	1	1	1	1	C
Decal-Decorative	031748-60	1	1	1	1	C
Decal-Delay Warning	031166	1	1	1	1	C
Decal-"Warm-Cold"	013749	1	1	1	1	C
Decal-Warning	036529	3	3	3	3	C
Diagram-Wiring	030669-	1	1	1	1	C
Door A-Freezer	X30077-SP	1	1	1		C
+O-Ring	017998	1	1	1		C
Door A-Freezer	X33156				1	C
+Bearing-Front	033507				1	C

* See Taylor Warranty Card
+ Sold Separately

SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
+O-Ring	017998				1	C
Dryer-Filter	007498	1	1	1	1	C
Element-Heater	014174-	1	1	1	1	C
Funnel A-Mix	X30308	1				C
+O-Ring	011471	1				C
Funnel A-Mix	X31774			1	1	C
+O-Ring	020051			1	1	C
Gear-Reducer	030967	1	1	1		*
Gear-Reducer	031713				1	*
Guide A-Drip Tray	X28863	1	1	1	1	B
Hinge-Crossbar	027829	2	2	2	2	C
Holder A-Bearing	X30078	1	1	1	1	C
+O-Ring	020051	1	1	1	1	C
+Pin A-Pivot	X34737	1	1	1	1	C
Hood	031750			1	1	B
Hood Assembly	X31900	1				B
Hood Assembly	X31941		1			B
Housing-Left Blower	032036	1	1	1	1	B
Housing-Rear Blower	032039	1	1	1	1	B
Housing-Right Blower	032037	1	1	1	1	B
Housing-Top Blower	032400	1	1			B
Housing-Top Blower	032038			1	1	B
Hub (for Gear)	029214	1	1	1		B
Hub (for Gear)	027820				1	B
Kit A-Tune-Up	X31819	1	1	1	1	C
O-Ring (for Baffle Rod)	017998	1	1	1	1	C
O-Ring (for Draw Plate)	030890	1	1	1	1	C
O-Ring (for Freezer Door)	027814	1	1	1	1	C
O-Ring (for Funnel)	011471	1	1	1	1	C
O-Ring (for Funnel, Brg Hldr & Piston)	020051	3	3	3	3	C
O-Ring (for Plunger)	030434	1	1	1	1	C
Seal (for Drive Shaft)	031316	1	1	1	1	C

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SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
Knob-Control	013731	1	1	1	1	C
+Screw	009407	1	1	1	1	C
Knob-Timer	030343	1	1	1	1	C
Label-Caution Personnel	033161	1	1	1	1	C
Label-Door Caution	032749	1	1	1	1	C
Light-Red Dial	014118	1	1	1	1	B
Louver-Side	019566	2	2	2	2	B
Lubricant-Taylor	019680	1	1	1	1	C
Motor-Beater	031398-	1	1	1		*
Capacitor-Run (1 ph-Century)	035734	1	1	1		B
Capacitor-Run (1 ph-Leeson)	035765	1	1	1		B
Capacitor-Start (1 ph-Century)	035732	1	1	1		B
Capacitor-Start (1 ph-Leeson)	035733	1	1	1		B
Motor-Beater	031618-				1	*
Capacitor-Run (1 ph-Leeson)	035739				1	B
Capacitor-Start (1 ph-Leeson)	026659				1	B
Pail (10 qt. - 9.5 liter)	013163	1	1	1	1	C
Panel-Left Lower Side	031897	1				B
Panel-Left Upper Side	031898	1	1			B
Panel-Left Upper Side	031751			1	1	B
Panel-Lower Front	032596	1	1			B
Panel-Lower Front	033764			1	1	B
Panel-Rear	031749	1	1	1	1	B
Panel-Right Upper Side	031899	1	1			B
Panel-Right Upper Side	031752			1	1	B
Panel A-Left Lower Side	X31896		1			B
Panel A-Left Lower Side	X31739			1	1	B
Panel A-Right Lower Side	X26597	1	1	1	1	B
Panel A-Upper Front	X31881	1	1			B
Panel A-Upper Front	X31668			1	1	B
Piston-Valve	030083	1	1	1	1	C
+O-Ring	020051	1	1	1	1	C

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SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
Plunger A-Fill Spout	X30203	1	1	1		C
+O-Ring	030434	1	1	1		C
Plunger A-Hopper	X09585	1		1	1	C
Pulley (for Beater Motor)	019987	1	1			B
Pulley (for Beater Motor)	031712			1		B
Pulley (for Beater Motor)	031664				1	B
Pulley (for Gear)	016404	1	1			B
Pulley (for Gear)	031648			1	1	B
Relay-Beater Motor (1 ph)	015611-	2	2	2	2	B
Relay-Compressor	012725-	1	1	1	1	B
Relay-Compressor (1 ph)	031646			1	1	B
Relay-Overload Block (Reset Button)	014394-	1	1	1	1	B
Rod A-Baffle	X33157				1	C
+O-Ring	017998				1	C
Rod A-Draw	X30079	1	1	1	1	C
Sanitizer-Stera Sheen	010425	1	1	1	1	C
Shelf-Adjustable	031753	1	1	1	1	C
Shell A-Insulated	X34858	1				*
Shell A-Insulated	X31939		1			*
Shell A-Insulated	X34856			1	1	*
Switch-Control	014237	1	1	1	1	B
Switch-High Pressure	025749	1	1			B
Switch-High Pressure	027949			1	1	B
Switch A-Door	X31727	1	1	1	1	B
Arm A-Switch	X31728	1	1	1	1	B
Bracket-Door Switch	015335	1	1	1	1	B
Pin-External Cotter	014051	1	1	1	1	C
Pin-Pivot	015478	1	1	1	1	C
Spring-Return	015342	1	1	1	1	C
Switch-Micro	009367	1	1	1	1	B
Timer-Delay (2 second)	030667-	1	1	1	1	B
Timer-Interval (30 minute)	030324-	1	1	1	1	B

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DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
Tray-Rear Drip	027503	1	1	1	1	C
Trim-Left Rear Corner	031894	1	1			B
Trim-Left Rear Corner	031718			1	1	B
Trim-Right Rear Corner	031895	1	1			B
Trim-Right Rear Corner	031719			1	1	B
Tube A-Capillary	X35731	1				B
Valve-Roto Lock	023604	1	1			B
Valve-Roto Lock	031647			1	1	B
Valve-Thermostatic Expansion	035967	1	1			B
Valve-Thermostatic Expansion	036055			1	1	B
OPTIONAL FEATURES						
50 CYCLE:						
Belt	023874	2				C
Belt	023877		4			C
Decal-Decorative	031748-50	1			1	C
Motor-Beater	031398-34	1	1			*
Capacitor-Run (Leeson)	035739	1	1			B
Capacitor-Start (Leeson)	035736	1	1			B
Motor-Beater	031618-34				1	*
Capacitor-Run (Leeson)	035739				1	B
Capacitor-Start (Leeson)	035740				1	B
Pulley (for Beater Motor)	031806				1	B
Pulley (for Gear)	009759	1	1			B
FAUCET:						
Coupling A-Faucet	X27436	1		1	1	C
+Connector	010838	1		1	1	C
Faucet-Central	016778	1		1	1	B
Hood	031750-SP1			1	1	B
Hood Assembly	X31900-SP	1				B
Line A-Water	X16798	1		1	1	B
Plate-Faucet	016796	1		1	1	C
TUB LOCATER	X31780	1	1	1	1	C

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SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

DESCRIPTION	PART NUMBER	121 QTY	126 QTY	131 QTY	132 QTY	WARRANTY CLASS
WATER COOLED:						
Blower	012796-	1	1	1	1	B
Condenser	018278	1	1			B
Condenser	031651			1	1	B
Guard-Blower	022505	1	1	1	1	B
Valve-Water	008363	1	1	1	1	B
FREEZER DOORS:						
Knife-Type Door With Fill Spout-						
Arm-Draw	030042	1	1	1		C
Cap-Cover	034728	1	1	1		C
+Pin A-Pivot	X34739	1	1	1		C
Cap-Stem	027812	1	1	1		C
+Pin-Clevis	027813	1	1	1		C
Door A-Freezer	X30010-SP	1	1	1		C
+O-Ring	027814	1	1	1		C
Plate-Draw	027811	1	1	1		C
+O-Ring	030890	1	1	1		C
Stem	030014	1	1	1		C
+Screw	030015	1	1	1		C
Spout-Type Door Without Fill Spout-						
Door A-Freezer	X32929	1	1			C
+O-Ring	027814	1	1			C
Holder A-Bearing	X30078	1	1			C
+O-Ring	020051	1	1			C
+Pin A-Pivot	X34737	1	1			C
Piston-Valve	030083	1	1			C
+O-Ring	020051	1	1			C
Rod A-Draw	X30079	1	1			C

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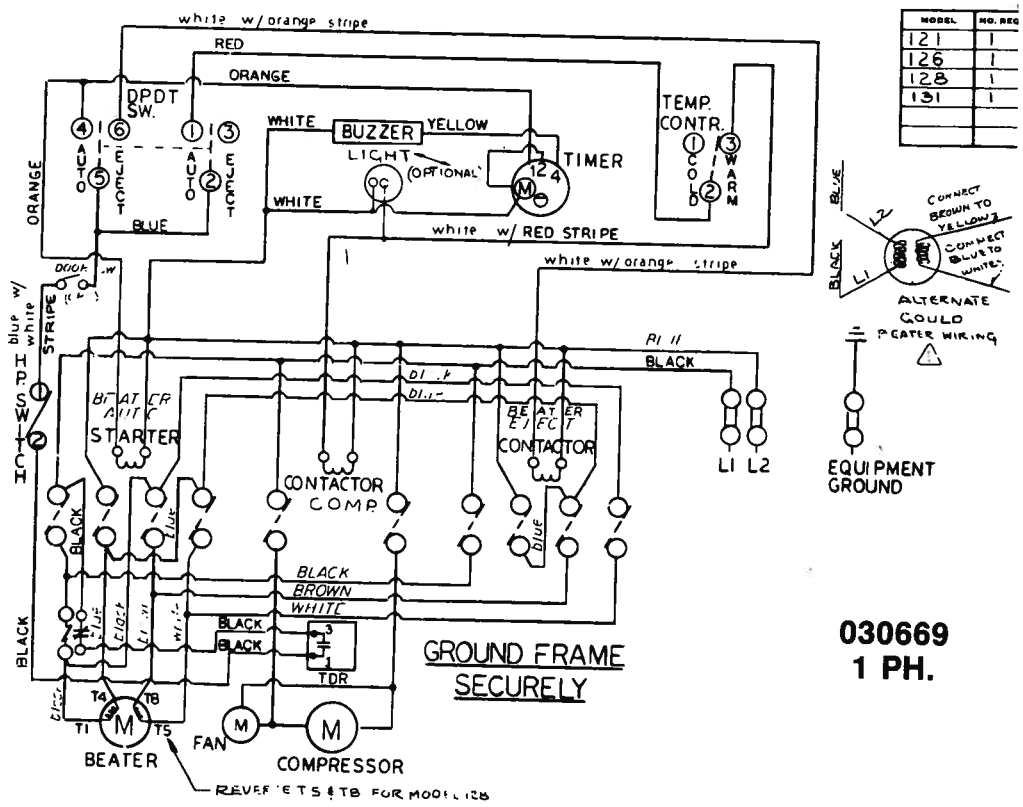
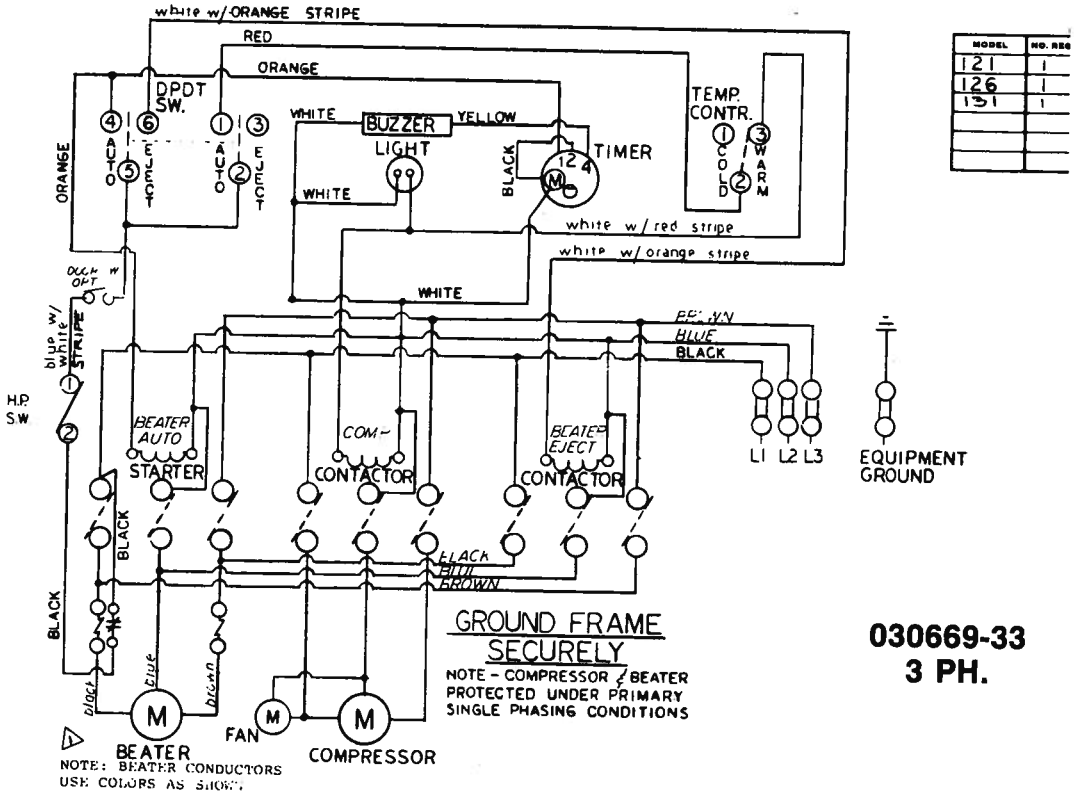
SPECIFY VOLTAGE, CYCLE & PHASE OF FREEZER WHEN ORDERING ELECTRICAL REPLACEMENT PARTS.

WIRING DIAGRAMS
MODELS 121/126/131/132 TEMPERATURE CONTROL

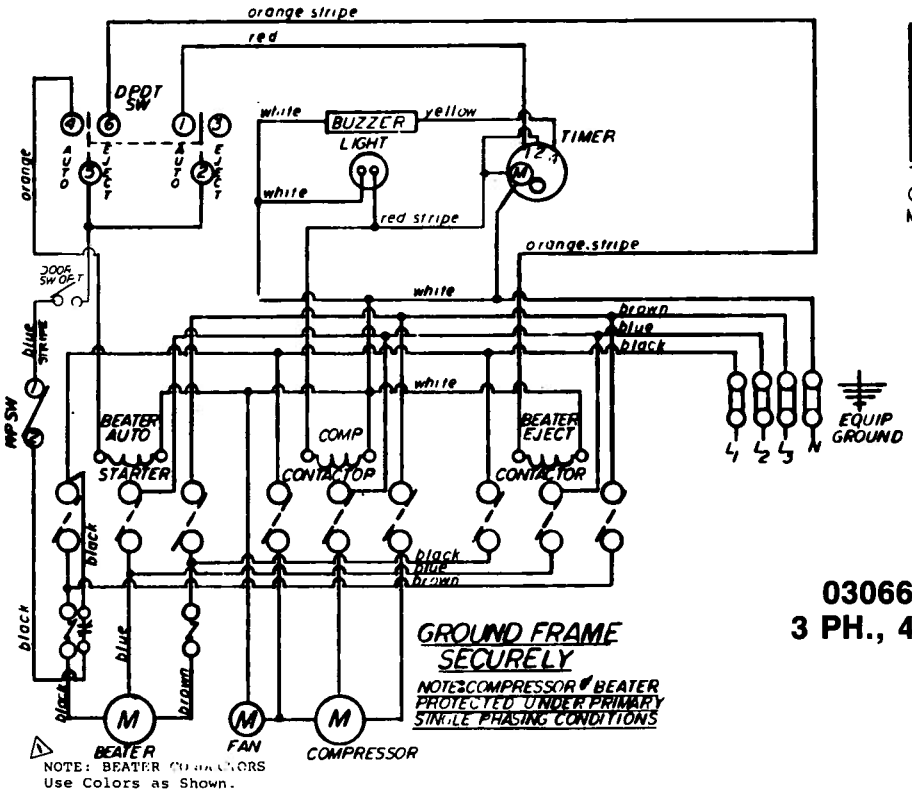


030669
1 PH.



030669-33
3 PH.

WIRING DIAGRAMS
MODELS 121/126/131/132 TEMPERATURE CONTROL

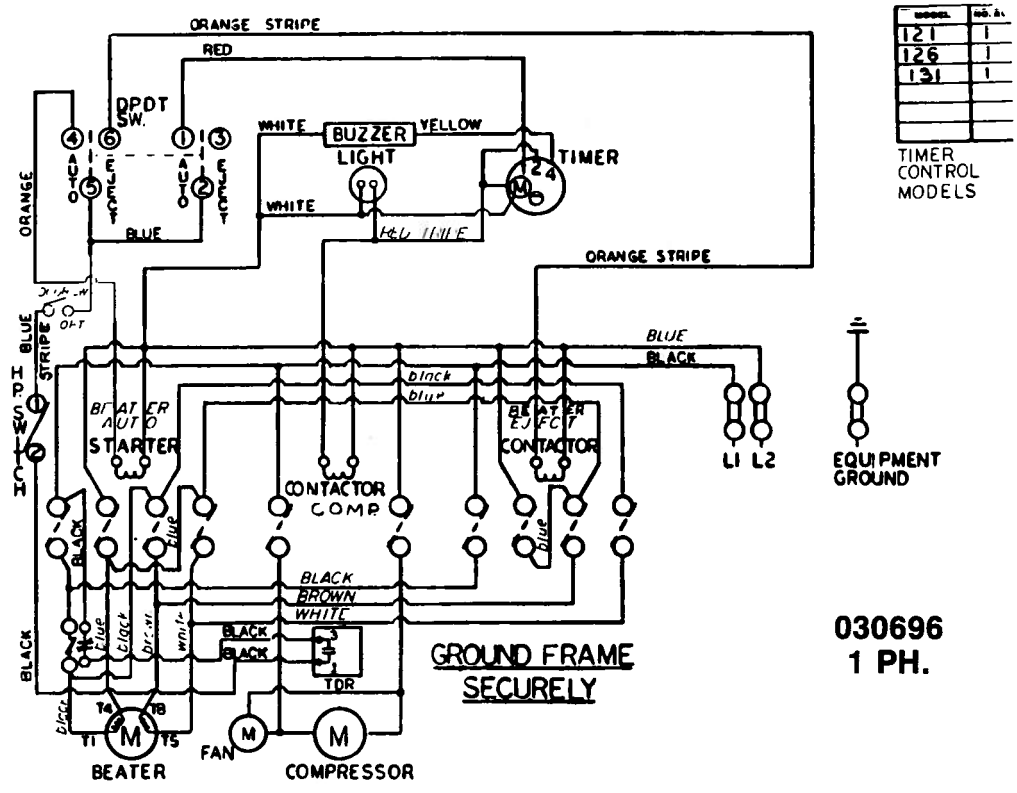


121	1
126	1
131	1

TIMER CONTROL MODELS

030669-62
3 PH., 4 WIRE

MODELS 121/126/131/132 TIMER CONTROL

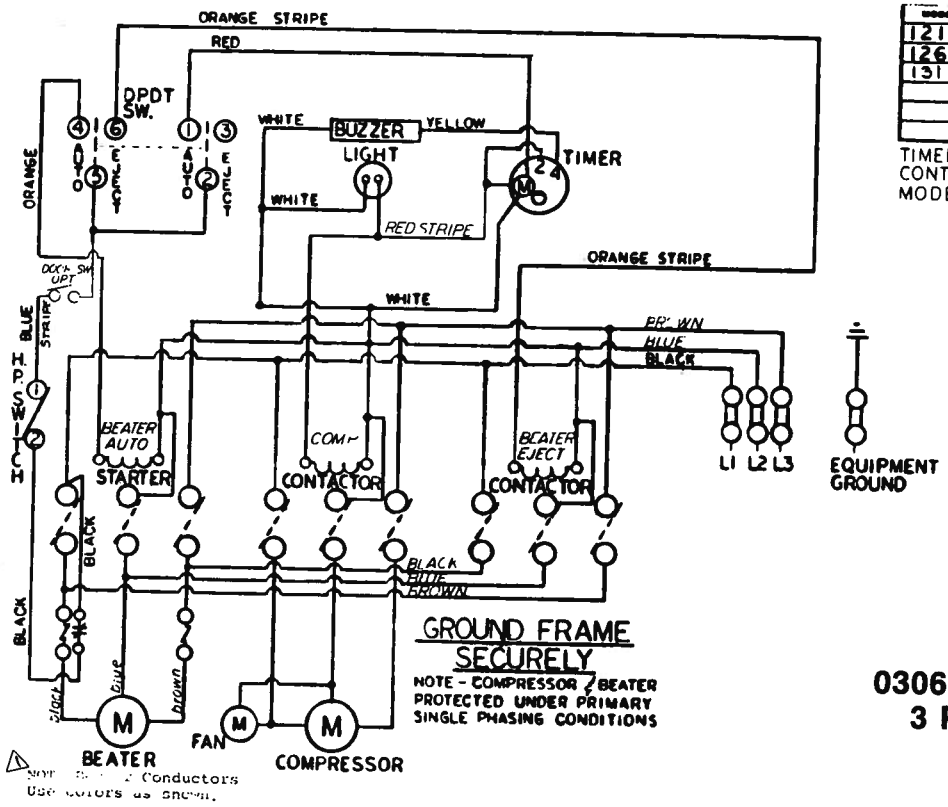


121	1
126	1
131	1

TIMER CONTROL MODELS

030696
1 PH.

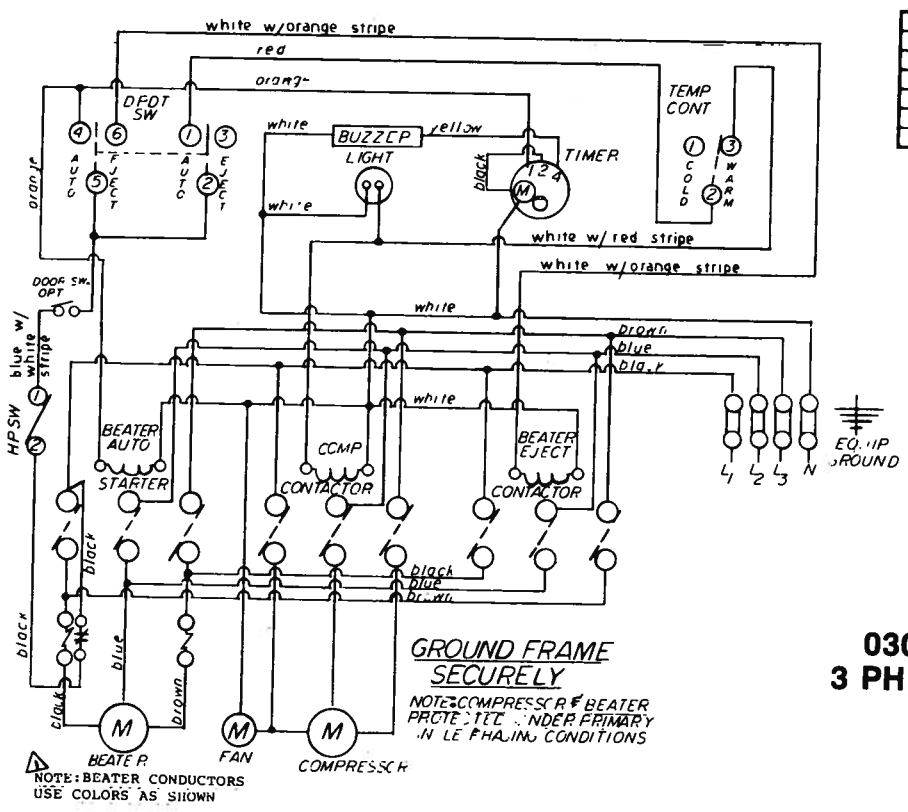
WIRING DIAGRAMS
MODELS 121/126/131/132 TIMER CONTROL



MODEL	NO. R.
121	1
126	1
131	1

TIMER CONTROL MODELS

030696-33
3 PH.



MODEL	NO. REQ.
121	
126	1
131	1

030696-62
3 PH., 4 WIRE

Notes

Notes

Service To Keep You Serving...

We at your Taylor Company Distributorship pride ourselves in having what it takes to help keep you serving product to your customers...

Taylor Parts.

We help minimize downtime by putting the right parts in your hands in a hurry. That's why we maintain a large and varied inventory — to stay a jump ahead of your needs.

Well-trained service technicians.

School is never out for Taylor Company service technicians. Training schools are held regularly to be sure our personnel know your equipment and how to maintain it. Result? Experience you can count on!

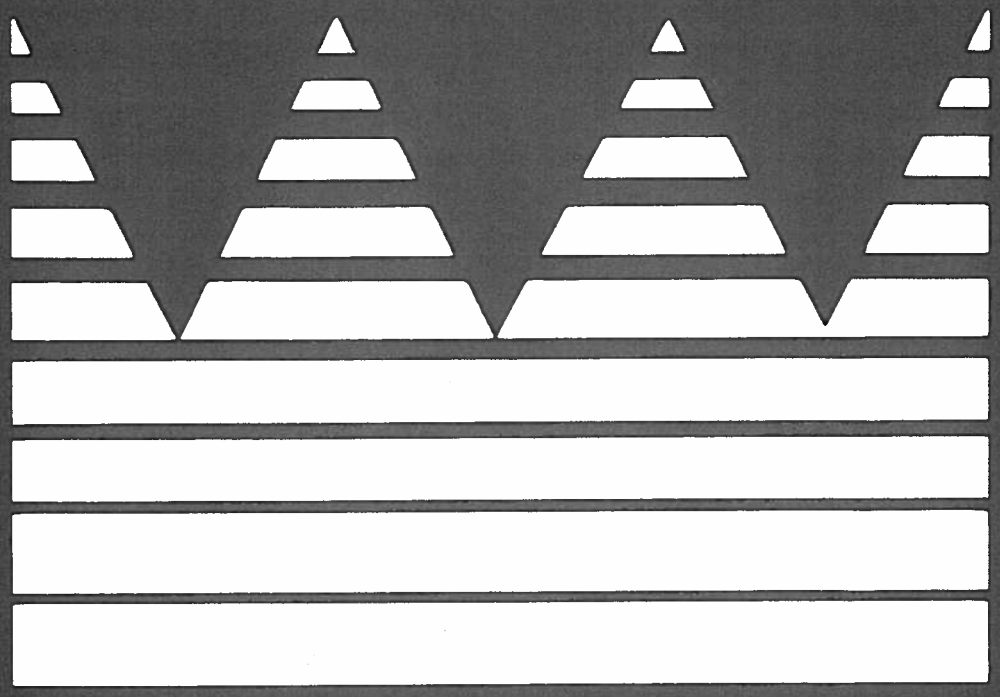
The right tools.

Precision tools and testing equipment enable our Service Department to locate and correct troubles quickly...to save you time and money.

Prompt service.

Our goal is to provide prompt, efficient care when you want it and where you want it. We can make repairs at your place or at ours, depending on the circumstances. See us. Depend on us.

Taylor Company service reliability: Nobody does it better!



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